# 美味しんぼ

33

雁屋 哲・花咲アキラ

スピリッツコミックス好評発売中／

美味しんぼ（雁屋哲・花咲アキラ）… 1～33集
F〈エフ〉（六田登）……1～24集
YAWARA！（浦沢直樹）……1～20集
マドンナ（くじらいいく子）……1～18集
ジパング少年（いわしげ孝）……1～12集
神の左手悪魔の右手（様図かずお）…1～6集
男樹（本宮ひろ志）……1～6集
出直しといで！（一色まこと）……1～4集
天使派リョウ（狩撫麻礼・中村真理子）……1～7集
以蔵のキモチ（佐藤宏之）……1～3集
14歳（様図かずお）……1～5集
イオナ（澤井健）……1～3集
りびんぐゲーム（星里もちる）……1～3集
俺節（土田世紀）……1～2集

装丁／海野一雄　　カバー・フォト／坂井信彦

美味しんぼ
BIG COMICS
33 魅惑の大陸
作・雁屋 哲
画・花咲アキラ

◆小学館
BC2633

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## 雁屋 哲 花咲アキラ 著作集

■ビッグコミックス

美味しんぼ……Ⅰ～33集発売中

■スピリッツコミックス好評発売中／■

めぞん一刻（高橋留美子）……全15巻
妻をめとらば（柳沢きみお）……全15巻
傷追い人（小池一夫・池上遼一）……全11巻
Cryingフリーマン（小池一夫・池上遼一）……全 9 巻
赤い鳩〈アビル〉（小池一夫・池上遼一）……全 6 巻
OFFERED（小池一夫・池上遼一）……全 4 巻
わたしは真悟（楳図かずお）……全10巻
あさってDANCE（山本直樹）……全 7 巻
はっぱ64（山本直樹）……全 3 巻
キスより簡単（石坂啓）……全 6 巻
夢みるトマト（石坂啓）……全 6 巻
MONEY MOON（石坂啓）……全 3 巻
スローニン（吉田聡）……全 4 巻
両国花錦闘士（岡野玲子）……全 4 巻
ガルルル（むつ利之）……全 2 巻
ZERO（松本大洋）……全 2 巻
ハーフな分だけ（星里もちる）……全 2 巻
りざべーしょんプリーズ（細野不二彦）全 2 巻
あどりぶシネ倶楽部（細野不二彦）……全 1 巻
うにばーしてぃBOYS（細野不二彦）全 1 巻
かぼちゃ白書（六田登・タモツ）……全 1 巻
座・スターダスト（国友やすゆき）…全 1 巻
美紅・舞子（西村しのぶ）……全 1 巻
胡桃（佐藤宏之）……全 1 巻
なぜか笑介（聖日出夫）……全29巻
ツルモク独身寮（窪之内英策）……全11巻
赤い弾丸（安部譲二・岸山直）……全 3 巻
原色恋愛図鑑（松苗あけみ）……全 1 巻

# 美味(おい)しんぼ

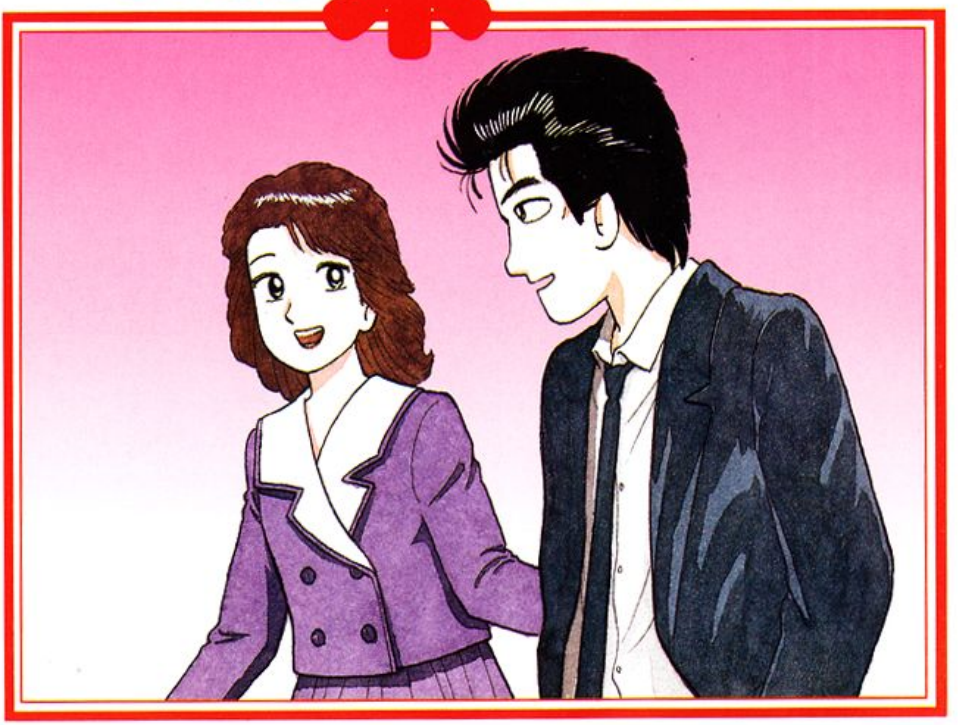
33 魅惑の大陸

作・雁屋 哲
画・花咲アキラ

# 33 魅惑の大陸

■うさぎ肉の薄切りと野菜のパテ。小羊の首肉（表紙）。エビの尾の米皮巻き（裏表紙）。調理／BURNHAM BEECHES（豪・メルボルン）。

## 美味（おい）しんぼ



# 美味(おい)しんぼ

## 33 魅惑の大陸


第1話 春の息吹……3
第2話 塩梅〈前編〉……25
塩梅〈後編〉……47
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魅惑の大陸〈中編〉……93
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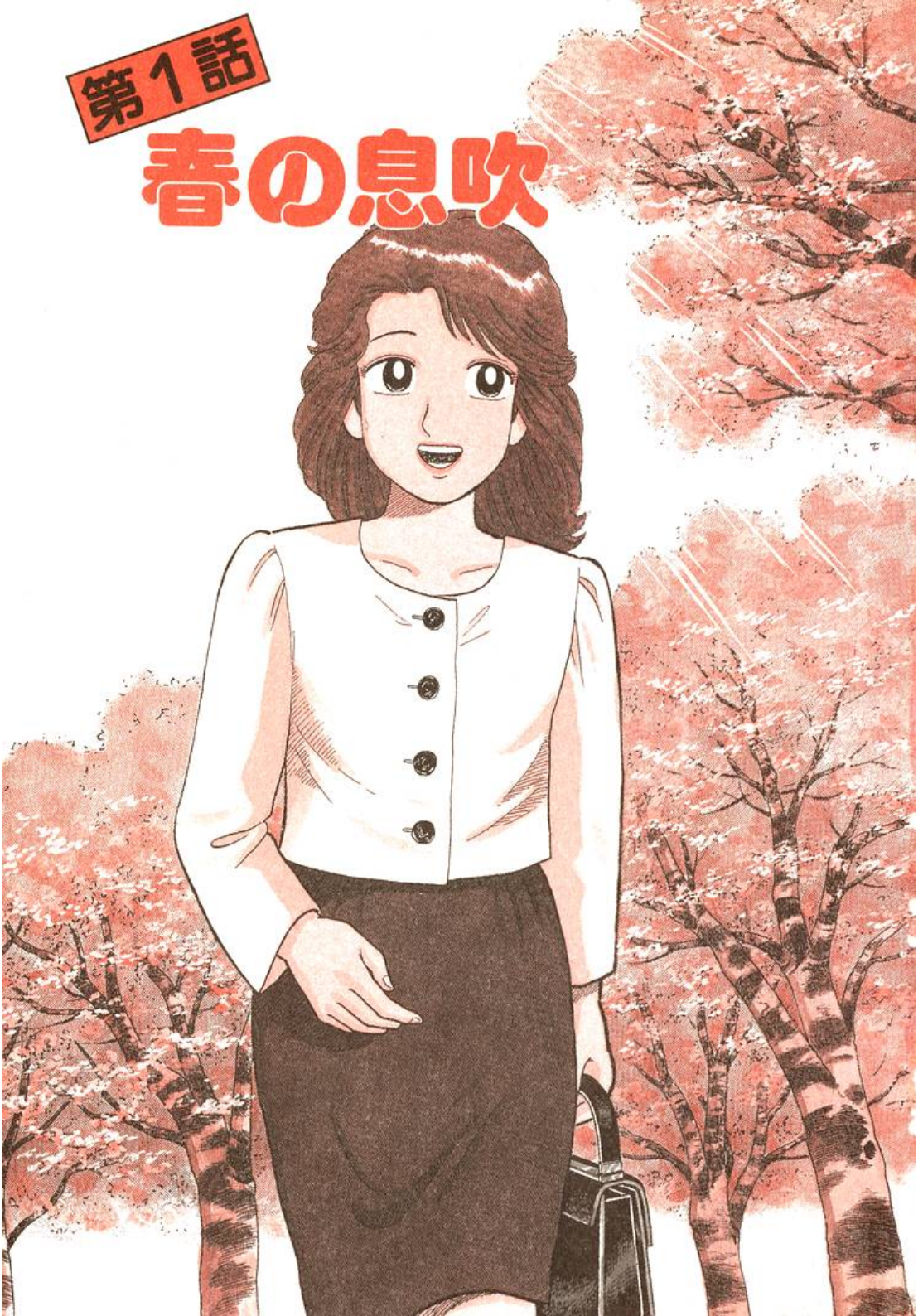
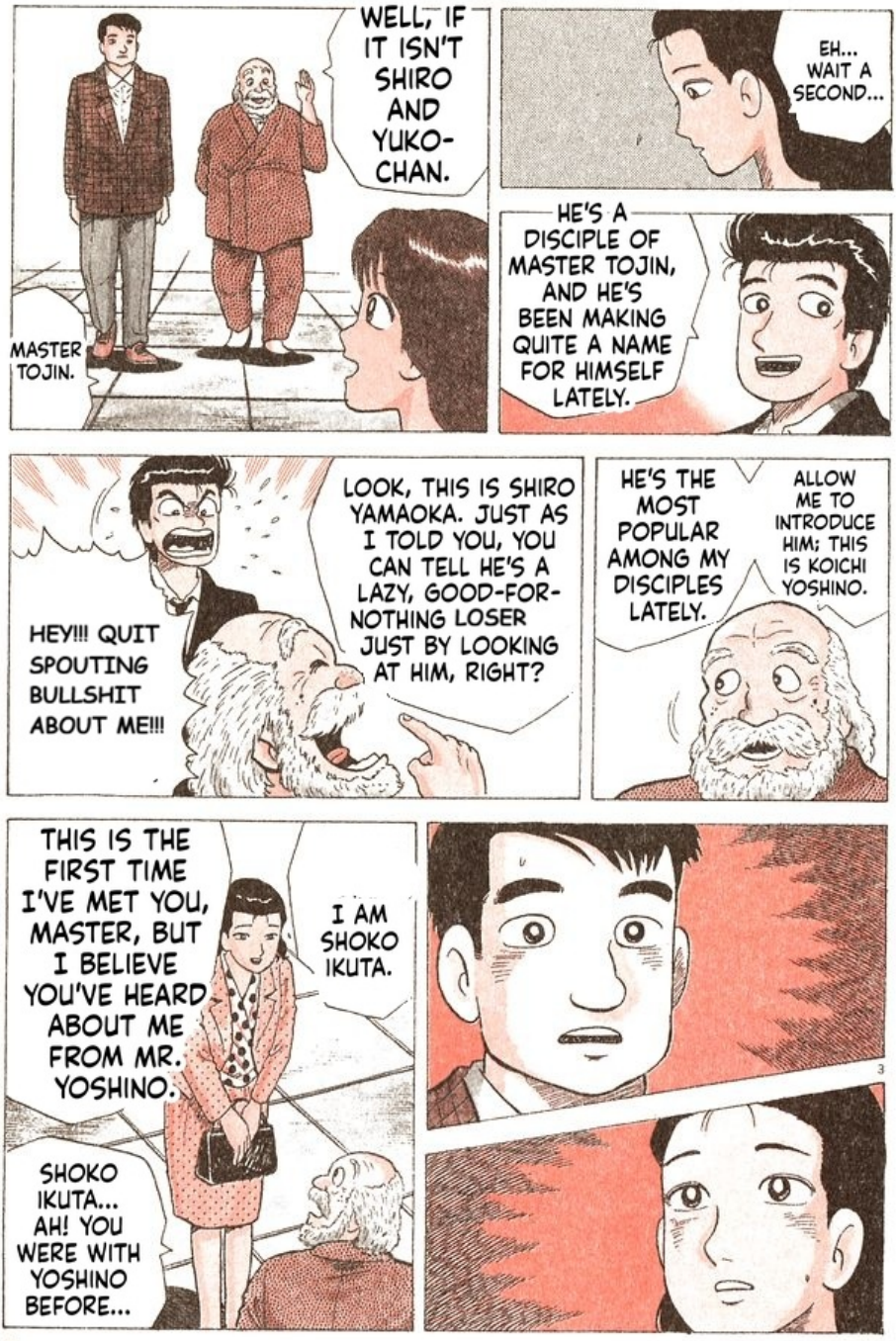
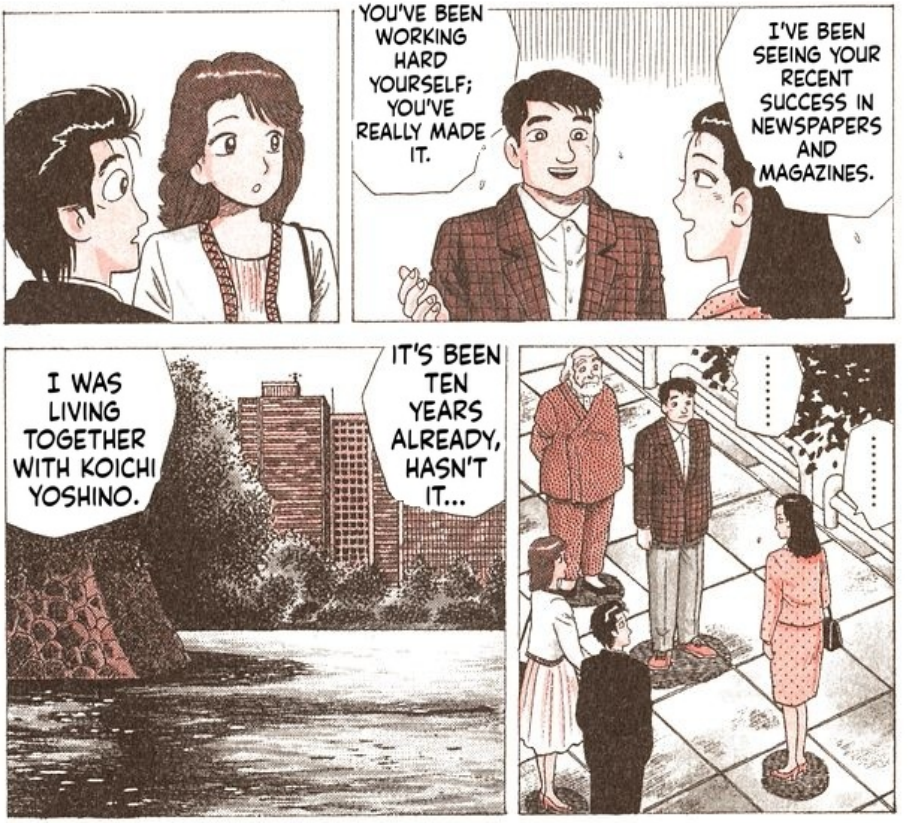
驚きの味〈後編〉……181

# 第1話
# 春の息吹

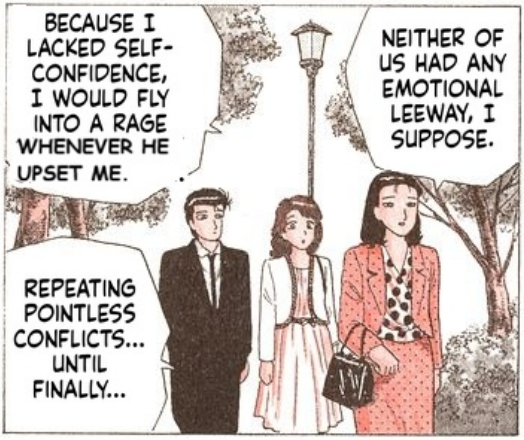


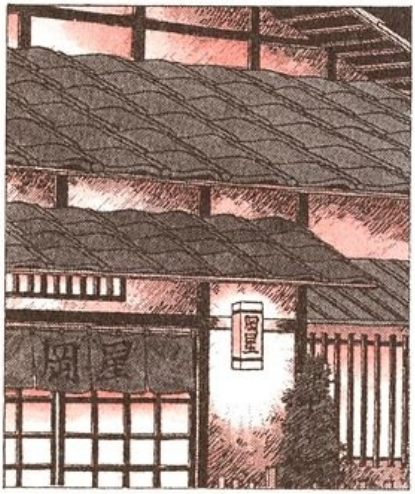
CREATING DISHES THAT MATCH THE THEME OF THE ESSAY AND INCLUDING PHOTOS... THAT SOUNDS LOVELY.
THE CULTURE DEPARTMENT HAS ARRANGED FOR CULINARY EXPERT MS. SHOKO IKUTA TO WRITE A FOOD-RELATED ESSAY FOR THE SUNDAY EDITION...
OUR COMPANY'S PRINTING TECHNOLOGY IS WORLD-CLASS, AFTER ALL.
IT'S A FOUR-COLOR SPREAD, SO IT'LL REALLY POP.
2
OH, A KOICHI YOSHINO POTTERY EXHIBITION!
天堂画廊
作陶展
DO YOU KNOW THIS PERSON?
I BELIEVE WE CAN CREATE SOMETHING FAR MORE INTERESTING THAN A TYPICAL FOOD COLUMN.
IF WE PAIR YOUR FLAVORFUL ESSAYS WITH PHOTOS OF YOUR HOME COOKING,
POTTERY EXHIBITION
KOICHI YOSHINO


WELL, IF IT ISN'T SHIRO AND YUKO-CHAN.
MASTER TOJIN.
EH... WAIT A SECOND...
HE'S A DISCIPLE OF MASTER TOJIN, AND HE'S BEEN MAKING QUITE A NAME FOR HIMSELF LATELY.
LOOK, THIS IS SHIRO YAMAOKA. JUST AS I TOLD YOU, YOU CAN TELL HE'S A LAZY, GOOD-FOR-NOTHING LOSER JUST BY LOOKING AT HIM, RIGHT?
HEY!!! QUIT SPOUTING BULLSHIT ABOUT ME!!!
HE'S THE MOST POPULAR AMONG MY DISCIPLES LATELY.
ALLOW ME TO INTRODUCE HIM; THIS IS KOICHI YOSHINO.
THIS IS THE FIRST TIME I'VE MET YOU, MASTER, BUT I BELIEVE YOU'VE HEARD ABOUT ME FROM MR. YOSHINO.
I AM SHOKO IKUTA.
SHOKO IKUTA... AH! YOU WERE WITH YOSHINO BEFORE...
3


YOU'VE BEEN WORKING HARD YOURSELF; YOU'VE REALLY MADE IT.
I'VE BEEN SEEING YOUR RECENT SUCCESS IN NEWSPAPERS AND MAGAZINES.
I WAS LIVING TOGETHER WITH KOICHI YOSHINO.
IT'S BEEN TEN YEARS ALREADY, HASN'T IT...
.....
.....
4
I POURED ALL MY MONEY, TIME, AND ENERGY INTO RESEARCHING ALL KINDS OF CUISINE —JAPANESE, WESTERN, CHINESE...
BACK WHEN I DIDN'T EVEN KNOW IF I COULD MAKE IT AS A CULINARY RESEARCHER,
YOSHINO WAS PUTTING HIS HEART AND SOUL INTO EXPERIMENTAL POTTERY, SOMETHING NO ONE HAD EVER ATTEMPTED BEFORE...

AND IF I HAD COOPERATED WITH YOSHINO JUST A LITTLE MORE...
IF ONLY I HADN'T BEEN SO SELF-ABSORBED,


BECAUSE I LACKED SELF-CONFIDENCE, I WOULD FLY INTO A RAGE WHENEVER HE UPSET ME.
NEITHER OF US HAD ANY EMOTIONAL LEEWAY, I SUPPOSE.
REPEATING POINTLESS CONFLICTS... UNTIL FINALLY...



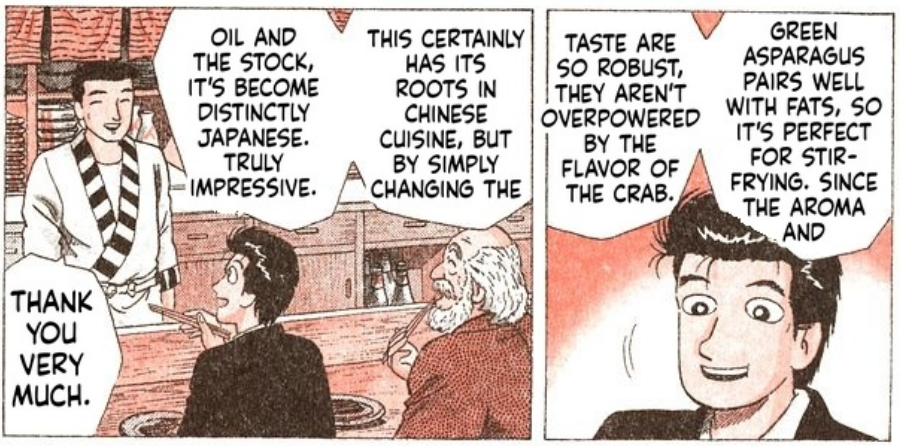
IT'S BECAUSE OF THOSE STRONG EGOS; THEY JUST END UP CLASHING AGAINST EACH OTHER...
PEOPLE WITH TALENT OFTEN HAVE TROUBLE GETTING ALONG, DON'T THEY?

5

I SEE...
TO THINK SHOKO WOULD SAY SUCH A THING...

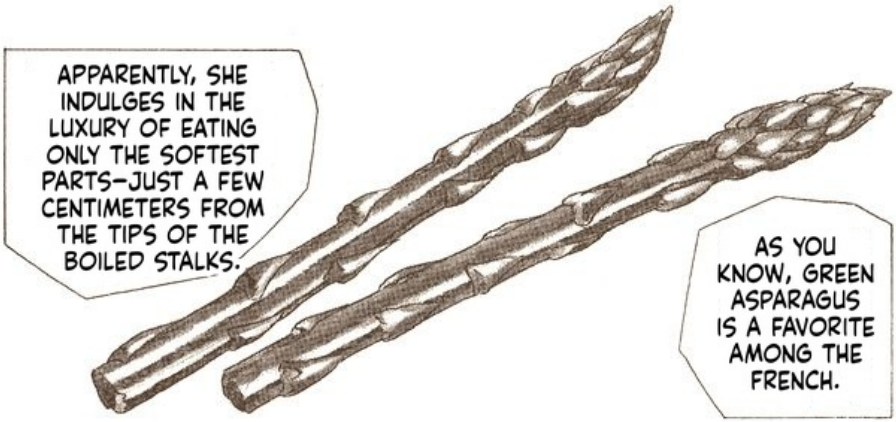
*TL NOTE: FOR THOSE THAT DON'T KNOW, THE TOMALLEY IS BASICALLY A COMBINED LIVER AND PANCREAS OF THE CRAB AND IS ALSO COMMONLY REFERRED TO AS "CRAB BUTTER" OR "CRAB MUSTARD".

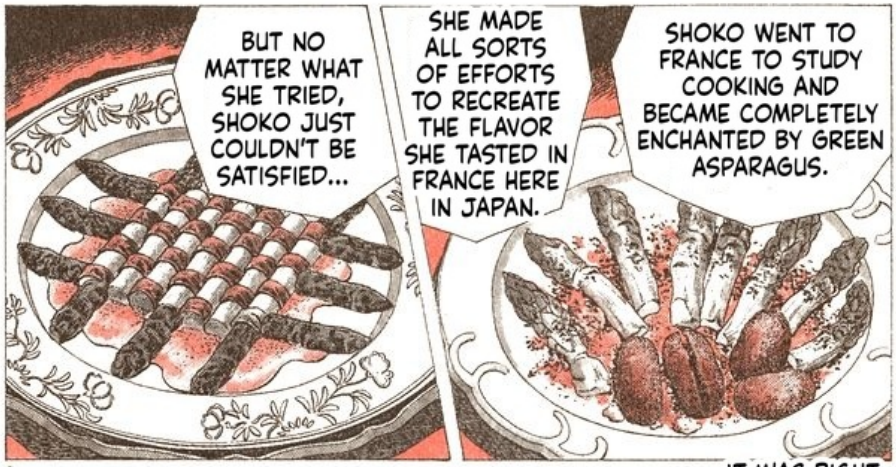
INSTEAD OF A CHINESE SOUP STOCK MADE FROM CHICKEN CARCASSES AND JINHUA HAM, I USED A DASHI MADE FROM BONITO AND KELP.
THE OIL I USED WAS SOYBEAN OIL, WHICH HAS A LIGHT FLAVOR, AND
IT SEEMS IT REALLY DOES TAKE ON A JAPANESE FLAVOR.
I CAN FEEL THE BREATH OF SPRING LIFE; THIS FLAVOR IS IRRESISTIBLE!
EVEN THOUGH THE COOKING METHOD IS CHINESE-STYLE, IT'S MYSTERIOUS HOW IT TASTES JAPANESE WHEN MR. OKABOSHI MAKES IT.


OIL AND THE STOCK, IT'S BECOME DISTINCTLY JAPANESE. TRULY IMPRESSIVE.
THIS CERTAINLY HAS ITS ROOTS IN CHINESE CUISINE, BUT BY SIMPLY CHANGING THE
THANK YOU VERY MUCH.
TASTE ARE SO ROBUST, THEY AREN'T OVERPOWERED BY THE FLAVOR OF THE CRAB.
GREEN ASPARAGUS PAIRS WELL WITH FATS, SO IT'S PERFECT FOR STIR-FRYING. SINCE THE AROMA AND

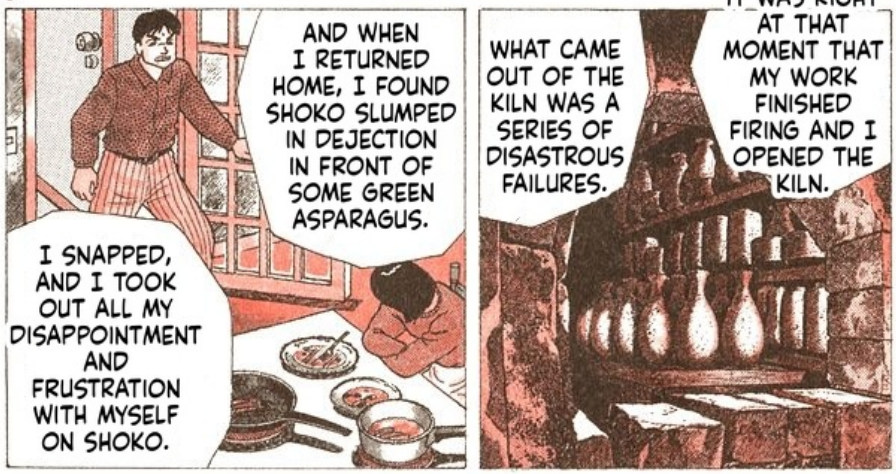
7

OH... THE GREEN ASPARAGUS DOES?
GREEN ASPARAGUS... IT BRINGS BACK MEMORIES...
THIS WAS THE CAUSE OF THE FINAL, DECISIVE BREAK BETWEEN SHOKO AND ME...

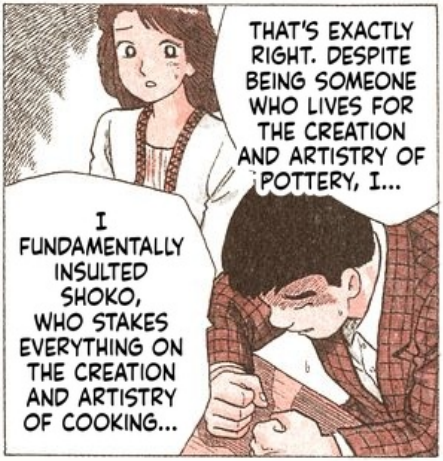

APPARENTLY, SHE INDULGES IN THE LUXURY OF EATING ONLY THE SOFTEST PARTS—JUST A FEW CENTIMETERS FROM THE TIPS OF THE BOILED STALKS.
AS YOU KNOW, GREEN ASPARAGUS IS A FAVORITE AMONG THE FRENCH.


BUT NO MATTER WHAT SHE TRIED, SHOKO JUST COULDN'T BE SATISFIED...
SHE MADE ALL SORTS OF EFFORTS TO RECREATE THE FLAVOR SHE TASTED IN FRANCE HERE IN JAPAN.
SHOKO WENT TO FRANCE TO STUDY COOKING AND BECAME COMPLETELY ENCHANTED BY GREEN ASPARAGUS.

8


AND WHEN I RETURNED HOME, I FOUND SHOKO SLUMPED IN DEJECTION IN FRONT OF SOME GREEN ASPARAGUS.
I SNAPPED, AND I TOOK OUT ALL MY DISAPPOINTMENT AND FRUSTRATION WITH MYSELF ON SHOKO.
WHAT CAME OUT OF THE KILN WAS A SERIES OF DISASTROUS FAILURES.
IT WAS RIGHT AT THAT MOMENT THAT MY WORK FINISHED FIRING AND I OPENED THE KILN.

I TOLD HER THAT TAKING ASPARAGUS THAT WAS STILL MARKETABLE AND TURNING IT INTO TRASH JUST BY COOKING IT POORLY WAS A CRIME.
IT'S PRESUMPTUOUS TO CALL YOURSELF A CULINARY EXPERT.
I SAID THAT BEING UNABLE TO COOK EVEN A SINGLE GREEN ASPARAGUS PROPERLY IS PROOF OF A LACK OF TALENT.

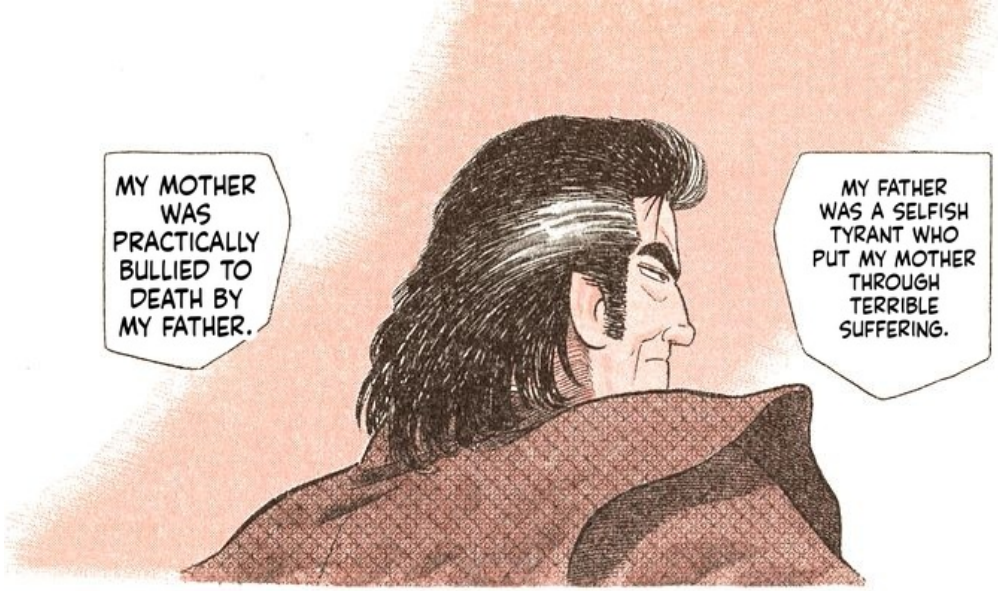

THAT'S EXACTLY RIGHT. DESPITE BEING SOMEONE WHO LIVES FOR THE CREATION AND ARTISTRY OF POTTERY, I...
I FUNDAMENTALLY INSULTED SHOKO, WHO STAKES EVERYTHING ON THE CREATION AND ARTISTRY OF COOKING...

AREN'T YOU THE SAME? THAT CLAY HAD THE POTENTIAL TO BECOME ANY MASTERPIECE ON ITS OWN, BUT JUST BECAUSE YOU KNEADED AND FIRED IT, IT'S NOW JUST A PIECE OF JUNK THAT HAS NO USE AND CAN'T EVEN RETURN TO BEING CLAY.
YOU'RE A CRIMINAL TOO.

.....

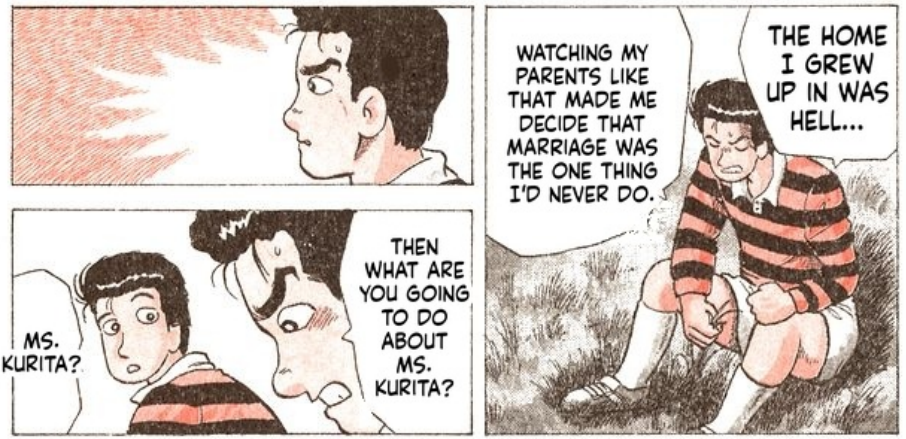
WELL THEN, IT'S ONLY NATURAL THAT THE TWO OF YOU WOULD HAVE A FALLING OUT...

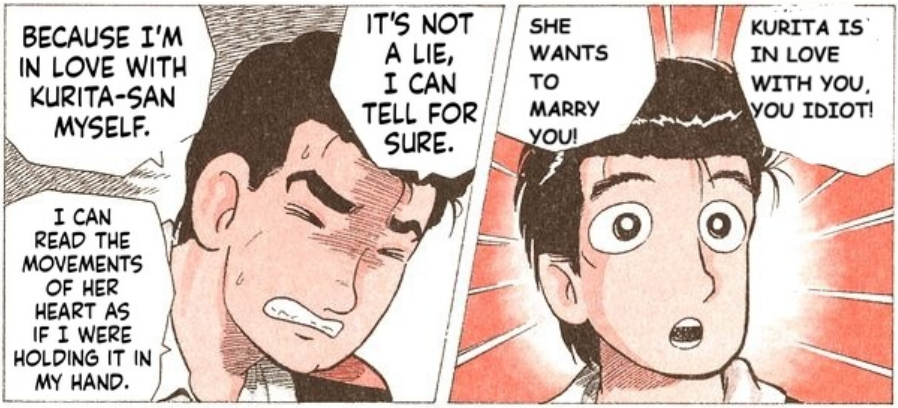
I HAVE A PLAN. KINJO, WILL YOU HELP ME OUT?
I JUST REALLY WANT TO FIND A WAY TO GET THOSE TWO BACK TOGETHER.
WOW, SO THAT'S WHAT HAPPENED BETWEEN THE POTTER KOICHI YOSHINO AND THE CULINARY EXPERT SHOKO IKUTA...
YAMAOKA, IT'S NOBLE OF YOU TO WORRY ABOUT OTHERS, BUT
WHAT ABOUT YOUR OWN SITUATION?
EH? MY OWN SITUATION?
.....
I'M NOT GETTING MARRIED. I'VE NEVER EVEN CONSIDERED IT.
WHY'S THAT?
STOP WORRYING ABOUT OTHER PEOPLE'S RELATIONSHIPS AND START THINKING ABOUT YOUR OWN MARRIAGE FOR A CHANGE.


MY MOTHER WAS PRACTICALLY BULLIED TO DEATH BY MY FATHER.
MY FATHER WAS A SELFISH TYRANT WHO PUT MY MOTHER THROUGH TERRIBLE SUFFERING.

YUZAN KAIBARA IS A COLD-BLOODED MAN WHO TREATS THE PEOPLE AROUND HIM LIKE DUST OR TRASH FOR THE SAKE OF HIS OWN ART!
THAT'S NOT TRUE!
PARENTS BECAUSE OF YOUR OWN ISSUES WITH KAIBARA?
YAMAOKA, ARE YOU SURE YOU AREN'T MISUNDER-STANDING YOUR

11


MS. KURITA?
THEN WHAT ARE YOU GOING TO DO ABOUT MS. KURITA?
WATCHING MY PARENTS LIKE THAT MADE ME DECIDE THAT MARRIAGE WAS THE ONE THING I'D NEVER DO.
THE HOME I GREW UP IN WAS HELL...


BECAUSE I'M IN LOVE WITH KURITA-SAN MYSELF.
I CAN READ THE MOVEMENTS OF HER HEART AS IF I WERE HOLDING IT IN MY HAND.
IT'S NOT A LIE, I CAN TELL FOR SURE.
SHE WANTS TO MARRY YOU!
KURITA IS IN LOVE WITH YOU, YOU IDIOT!

HMM, IS THAT SO...

SO, YOU'RE SAYING YOU DON'T HAVE ANY SPECIAL FEELINGS FOR KURITA-SAN, AND SHE FEELS THE SAME WAY ABOUT YOU.
I'M PRETTY SURE THAT'S THE CASE.

EVEN IF KURITA-SAN AND I SEEM CLOSE, IT'S STRICTLY AS WORKPLACE COLLEAGUES, NOTHING SPECIAL.
KINJO, YOU'VE GOT IT ALL WRONG!

12

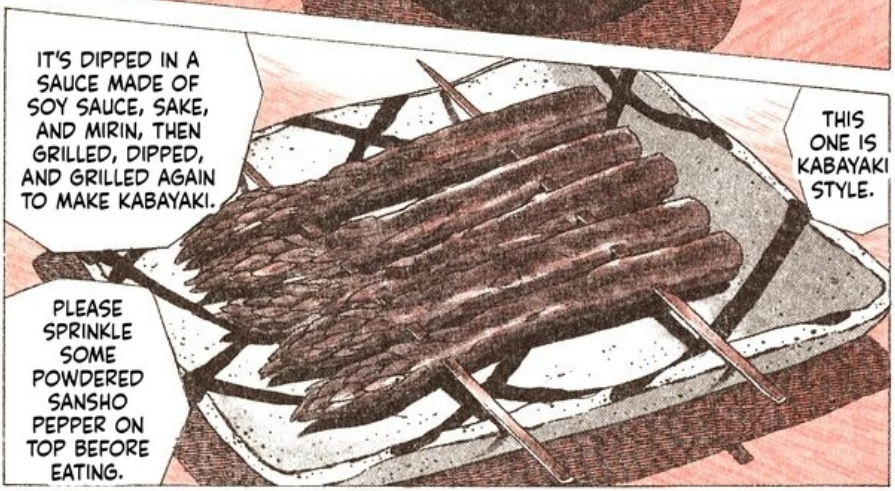
AND IN RETURN, YOU HELP ME WIN KURITA-SAN'S AFFECTION, ALRIGHT?!

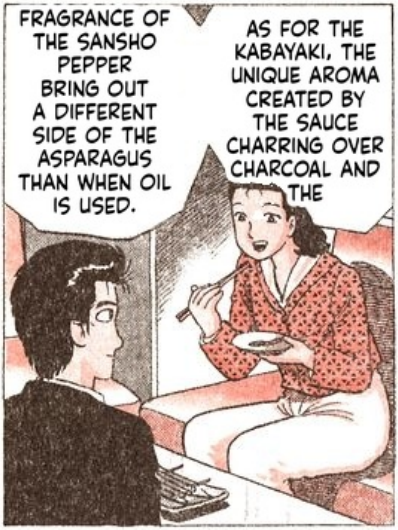
I'LL HELP YOU RECONCILE YOSHINO KOICHI AND IKUTA SHOKO...
ALRIGHT, I UNDERSTAND. THEN LET'S MAKE A DEAL.

A PLAN, HUH...
YAMAOKA-SAN, I'M COUNTING ON YOU! COME UP WITH A PLAN SO WE CAN BE TOGETHER!
WHA!
O-OH... OKAY...
.....
.....
YOU HAVE NO OBJECTIONS TO ME MARRYING KURITA-SAN, RIGHT?
I'M JUST MAKING SURE ONE MORE TIME.
THANK YOU, THANK YOU!
YES! I'M COUNTING ON YOU, YAMAOKA-SAN!
.....
HELP ME SO THAT I CAN MARRY KURITA-SAN!
THEN THAT MEANS YOU'RE WILLING TO HELP ME!
13
O-OH... OKAY...

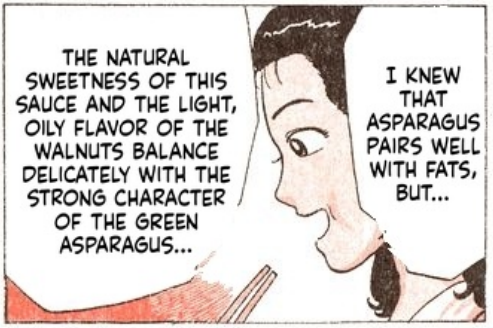
I ENDED UP WRITING ABOUT MY PAST WITH KOICHI YOSHINO IN THAT ESSAY ABOUT GREEN ASPARAGUS.
OH, MS. KURITA, YOU'VE COMPLETELY WON ME OVER,
SAIBI-RO
I WAS DEEPLY MOVED.
I THINK IT'S WONDERFUL THAT YOU CAN WRITE ABOUT SOMEONE YOU'VE PARTED WITH IN SUCH A BEAUTIFUL WAY.
14
I BORROWED YOUR KITCHEN FOR A MOMENT AND TRIED MAKING SOME.
OH, GREEN ASPARAGUS.
SO SINCE THEN, I HAVEN'T EVEN THOUGHT ABOUT COOKING GREEN ASPARAGUS...
BUT YOU SEE, IT WAS THE DECISIVE REASON FOR OUR BREAKUP,
I'VE EVEN BEEN AVOIDING EATING IT ALTOGETHER...

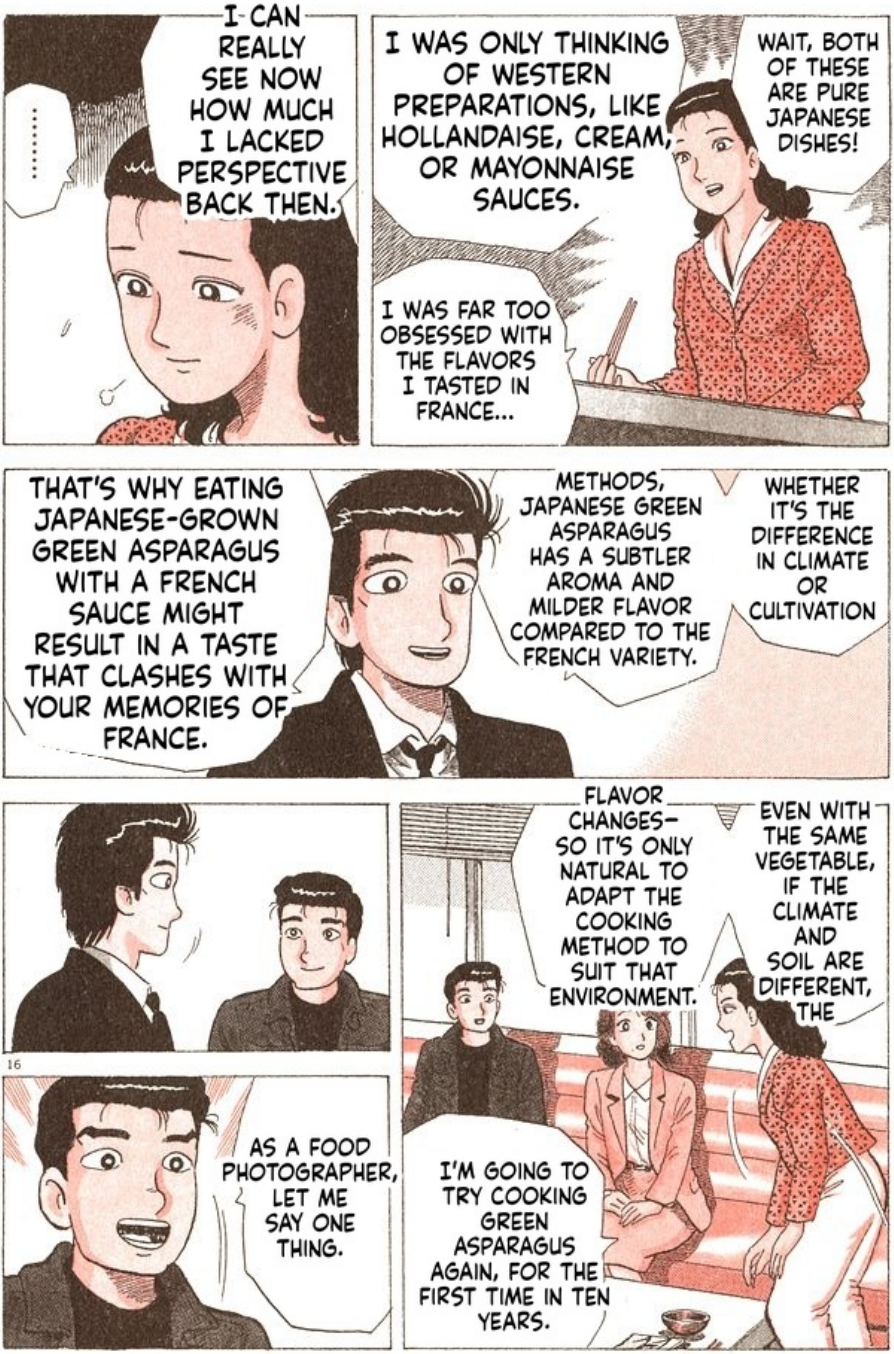
WALNUTS ARE GROUND INTO A PASTE, THINNED WITH WHITE MISO AND DASHI, AND THEN DRIZZLED OVER LIGHTLY BLANCHED GREEN ASPARAGUS.
THIS ONE IS DRESSED WITH WALNUTS.


IT'S DIPPED IN A SAUCE MADE OF SOY SAUCE, SAKE, AND MIRIN, THEN GRILLED, DIPPED, AND GRILLED AGAIN TO MAKE KABAYAKI.
THIS ONE IS KABAYAKI STYLE.
PLEASE SPRINKLE SOME POWDERED SANSHO PEPPER ON TOP BEFORE EATING.


FRAGRANCE OF THE SANSHO PEPPER BRING OUT A DIFFERENT SIDE OF THE ASPARAGUS THAN WHEN OIL IS USED.
AS FOR THE KABAYAKI, THE UNIQUE AROMA CREATED BY THE SAUCE CHARRING OVER CHARCOAL AND THE

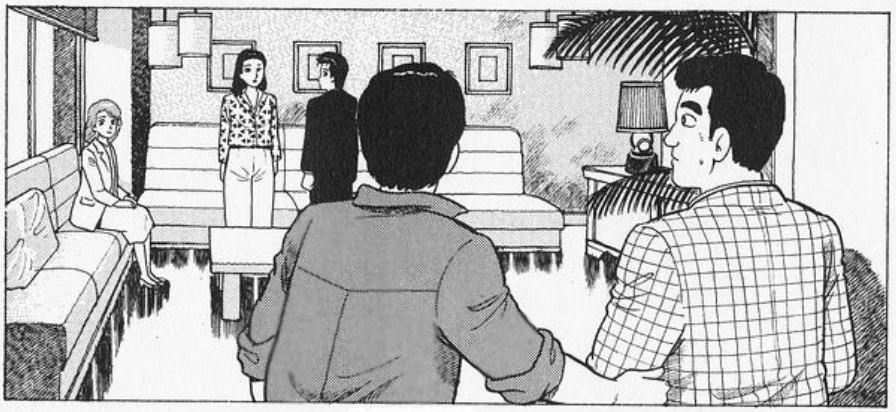
15


THE NATURAL SWEETNESS OF THIS SAUCE AND THE LIGHT, OILY FLAVOR OF THE WALNUTS BALANCE DELICATELY WITH THE STRONG CHARACTER OF THE GREEN ASPARAGUS...
I KNEW THAT ASPARAGUS PAIRS WELL WITH FATS, BUT...

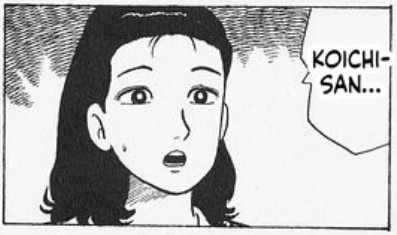

I CAN REALLY SEE NOW HOW MUCH I LACKED PERSPECTIVE BACK THEN.
.....
I WAS ONLY THINKING OF WESTERN PREPARATIONS, LIKE HOLLANDAISE, CREAM, OR MAYONNAISE SAUCES.
WAIT, BOTH OF THESE ARE PURE JAPANESE DISHES!
I WAS FAR TOO OBSESSED WITH THE FLAVORS I TASTED IN FRANCE...
THAT'S WHY EATING JAPANESE-GROWN GREEN ASPARAGUS WITH A FRENCH SAUCE MIGHT RESULT IN A TASTE THAT CLASHES WITH YOUR MEMORIES OF FRANCE.
METHODS, JAPANESE GREEN ASPARAGUS HAS A SUBTLER AROMA AND MILDER FLAVOR COMPARED TO THE FRENCH VARIETY.
WHETHER IT'S THE DIFFERENCE IN CLIMATE OR CULTIVATION
16
AS A FOOD PHOTOGRAPHER, LET ME SAY ONE THING.
FLAVOR CHANGES— SO IT'S ONLY NATURAL TO ADAPT THE COOKING METHOD TO SUIT THAT ENVIRONMENT.
EVEN WITH THE SAME VEGETABLE, IF THE CLIMATE AND SOIL ARE DIFFERENT, THE
I'M GOING TO TRY COOKING GREEN ASPARAGUS AGAIN, FOR THE FIRST TIME IN TEN YEARS.

ACTUALLY, I'VE ALREADY PREPARED THE DISH.

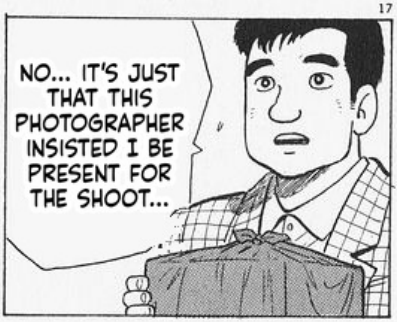
THERE'S A SPECIFIC DISH I WANT TO USE. IT'S A MAGNIFICENT PIECE THAT WILL HIGHLIGHT THE BEAUTY OF THE GREEN ASPARAGUS.
I'LL LEAVE IT TO YOU. THE PIECES THAT CATCH THE PHOTOGRAPHER'S EYE ARE ALWAYS THE BEST.

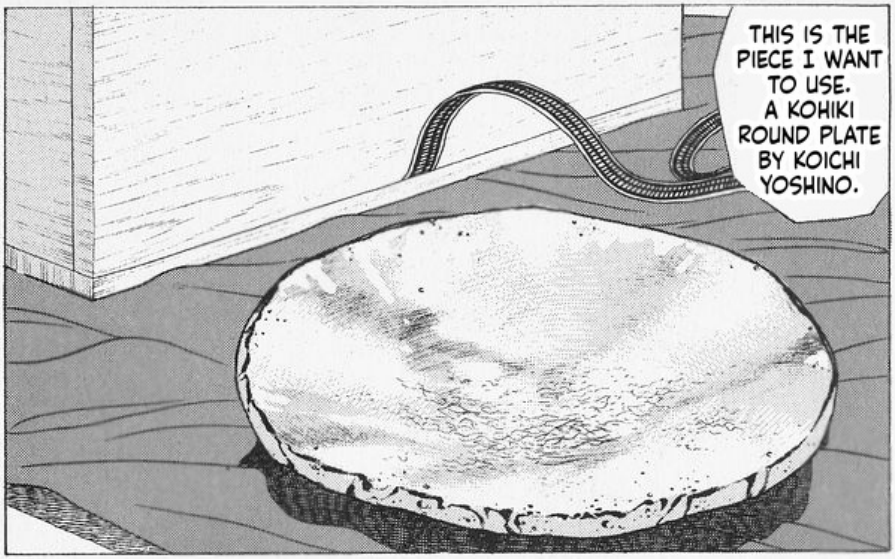


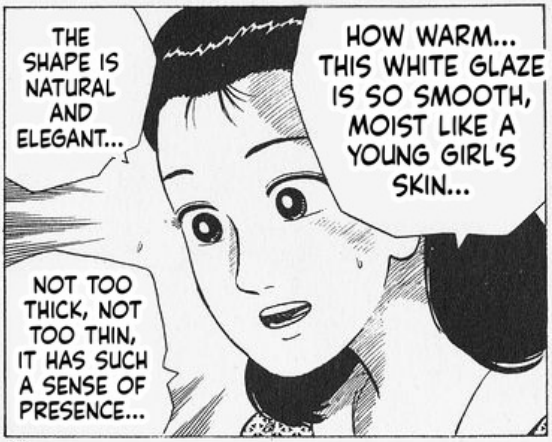
I CAN TAKE PHOTOS THAT BRING OUT THE ABSOLUTE BEST IN THESE PIECES.
I THOUGHT IT WOULD BE BETTER TO HAVE MR. YOSHINO CONFIRM THE PLATING AND THE ORIENTATION OF THE DISHES,


KOICHI-SAN...

I SEE...
WELL, IF YOU PUT IT THAT WAY...


NO... IT'S JUST THAT THIS PHOTOGRAPHER INSISTED I BE PRESENT FOR THE SHOOT...


THIS IS THE PIECE I WANT TO USE. A KOHIKI ROUND PLATE BY KOICHI YOSHINO.

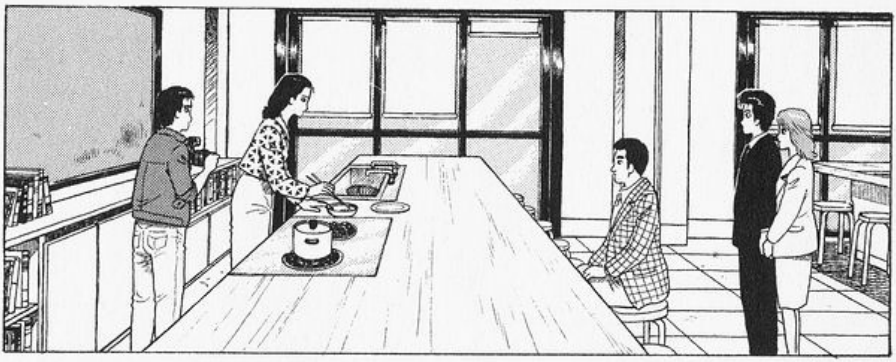

THE SHAPE IS NATURAL AND ELEGANT...
HOW WARM... THIS WHITE GLAZE IS SO SMOOTH, MOIST LIKE A YOUNG GIRL'S SKIN...
NOT TOO THICK, NOT TOO THIN, IT HAS SUCH A SENSE OF PRESENCE...

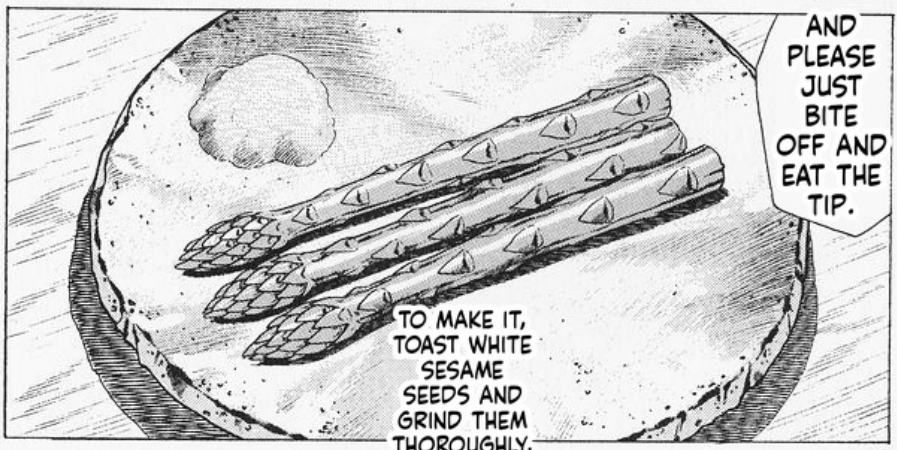
OH MY...

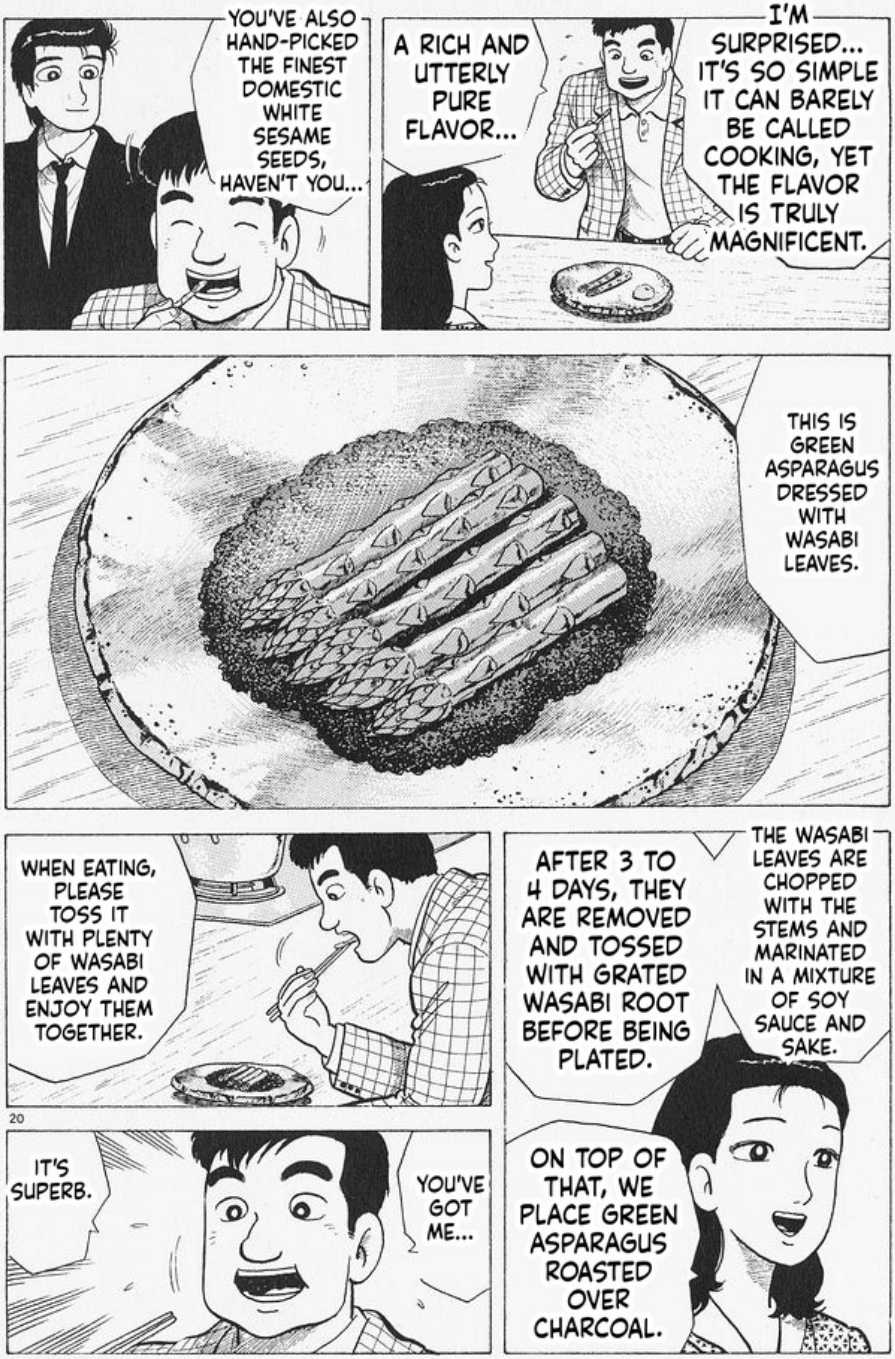
18

SHOKO...

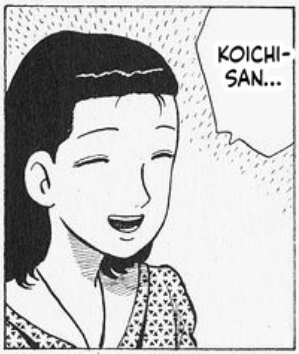
KOICHI-SAN, IT'S AMAZING, YOU'VE LEARNED TO MAKE VESSELS LIKE THIS.
YOUR HARD WORK HAS FINALLY PAID OFF.

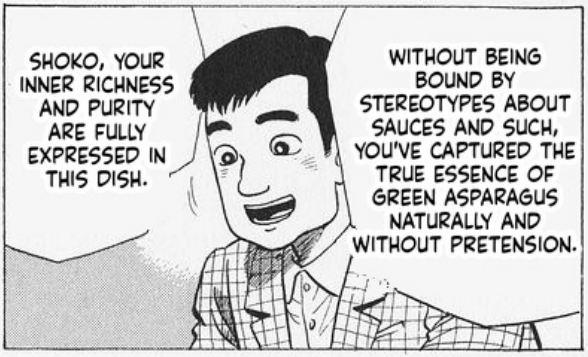


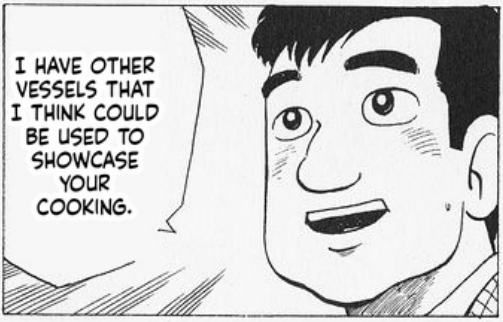

AND PLEASE JUST BITE OFF AND EAT THE TIP.
TO MAKE IT, TOAST WHITE SESAME SEEDS AND GRIND THEM THOROUGHLY, THEN ADD A LITTLE SUGAR AND DASHI TO CREATE A THICK SAUCE. LIGHTLY BLANCH THE GREEN ASPARAGUS AND SERVE WITH THE SESAME SAUCE ON THE SIDE OF THE PLATE.
GREEN ASPARAGUS WITH WHITE SESAME DRESSING.
WHEN EATING, HOLD THE ASPARAGUS WITH YOUR FINGERS, DIP IT IN THE SESAME SAUCE,


YOU'VE ALSO HAND-PICKED THE FINEST DOMESTIC WHITE SESAME SEEDS, HAVEN'T YOU...
A RICH AND UTTERLY PURE FLAVOR...
I'M SURPRISED... IT'S SO SIMPLE IT CAN BARELY BE CALLED COOKING, YET THE FLAVOR IS TRULY MAGNIFICENT.
THIS IS GREEN ASPARAGUS DRESSED WITH WASABI LEAVES.
WHEN EATING, PLEASE TOSS IT WITH PLENTY OF WASABI LEAVES AND ENJOY THEM TOGETHER.
20
IT'S SUPERB.
YOU'VE GOT ME...
AFTER 3 TO 4 DAYS, THEY ARE REMOVED AND TOSSED WITH GRATED WASABI ROOT BEFORE BEING PLATED.
THE WASABI LEAVES ARE CHOPPED WITH THE STEMS AND MARINATED IN A MIXTURE OF SOY SAUCE AND SAKE.
ON TOP OF THAT, WE PLACE GREEN ASPARAGUS ROASTED OVER CHARCOAL.

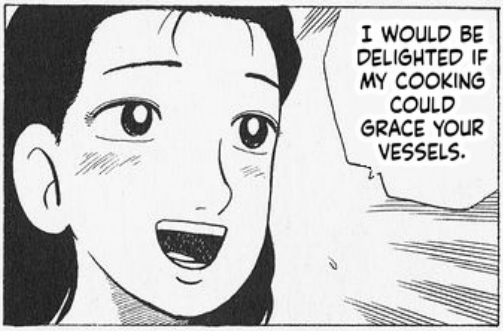
GRILLING THE ASPARAGUS OVER CHARCOAL ALSO ADDS A WONDERFUL DEPTH OF ENJOYMENT.
THE PUNGENCY AND FRAGRANCE OF THE GRATED WASABI ADD A BRILLIANT TOUCH.
THE WILD-VEGETABLE-LIKE TASTE AND AROMA OF THE WASABI LEAVES FORM A FOUNDATION THAT SUPPORTS THE ASPARAGUS FLAVOR, WHILE

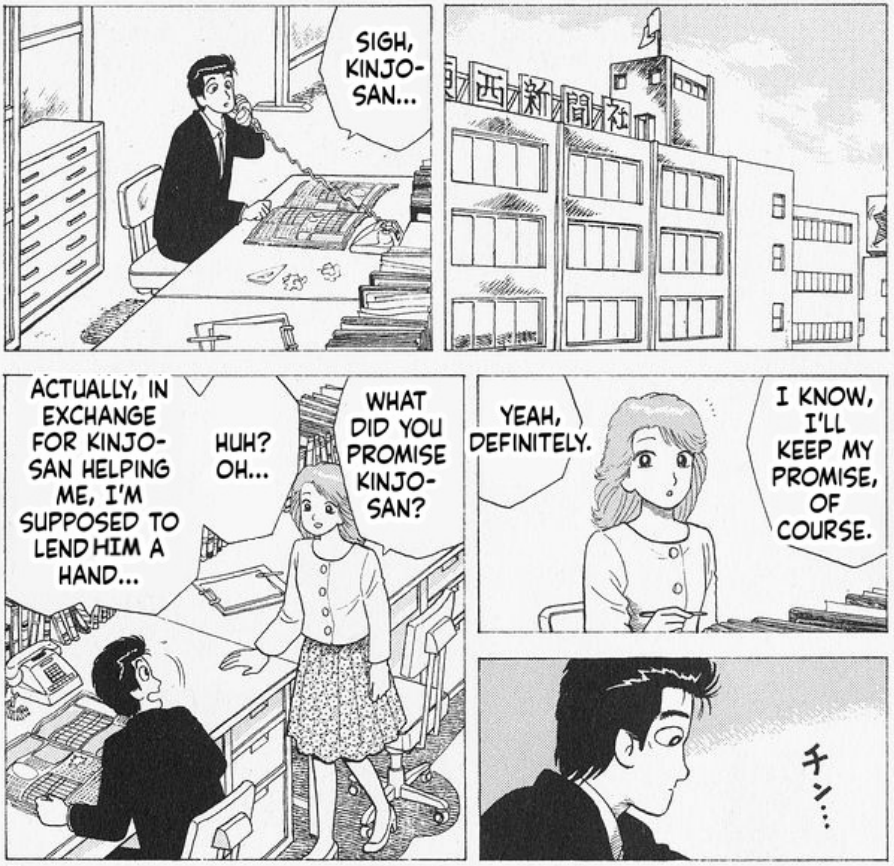

KOICHI-SAN...

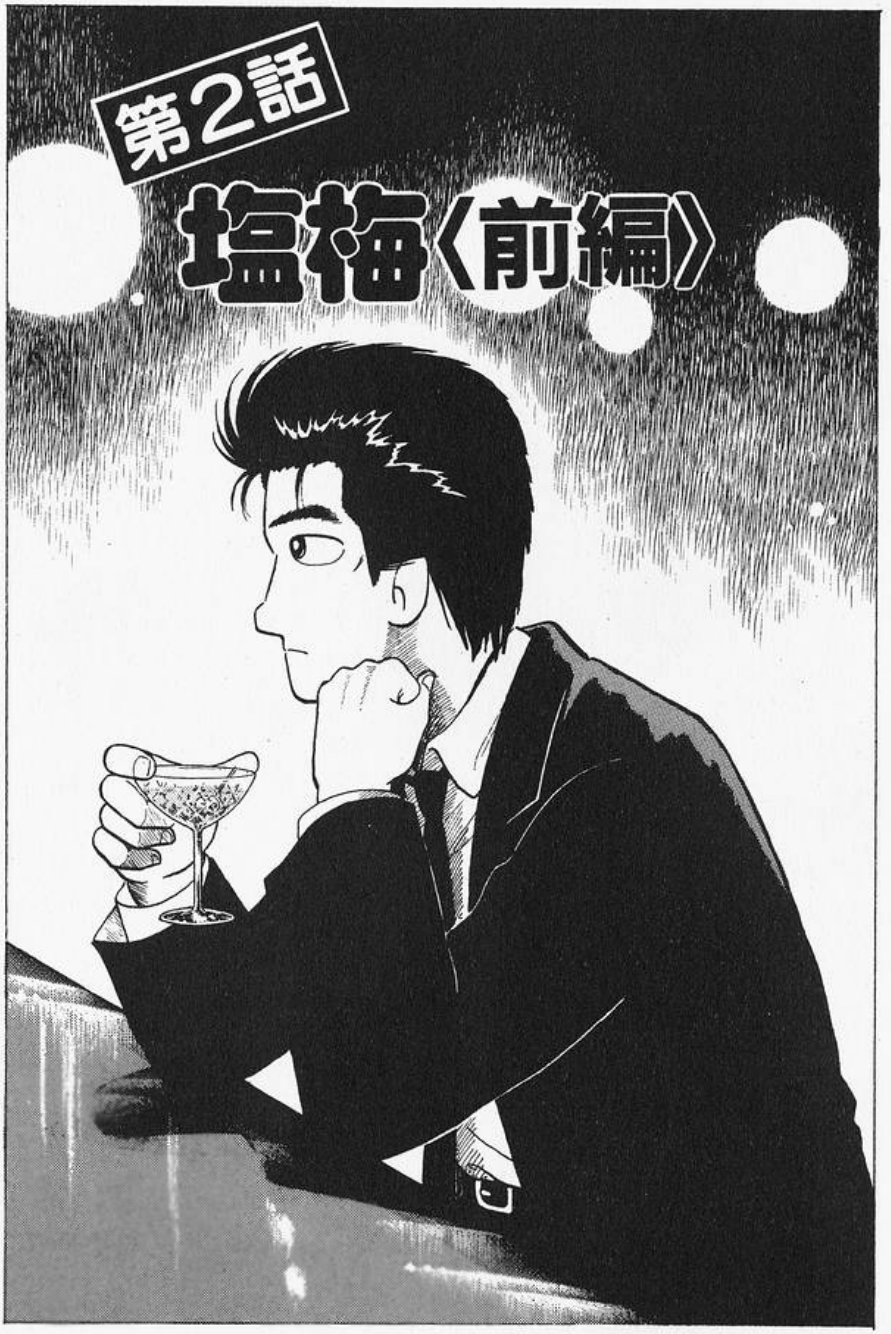

SHOKO, YOUR INNER RICHNESS AND PURITY ARE FULLY EXPRESSED IN THIS DISH.
WITHOUT BEING BOUND BY STEREOTYPES ABOUT SAUCES AND SUCH, YOU'VE CAPTURED THE TRUE ESSENCE OF GREEN ASPARAGUS NATURALLY AND WITHOUT PRETENSION.


I HAVE OTHER VESSELS THAT I THINK COULD BE USED TO SHOWCASE YOUR COOKING.

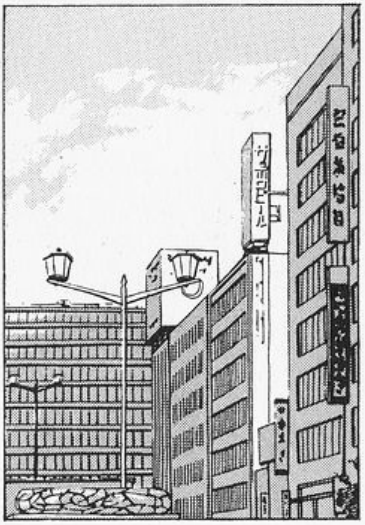
21


I WOULD BE DELIGHTED IF MY COOKING COULD GRACE YOUR VESSELS.


SIGH, KINJO-SAN...
西新聞社
I KNOW, I'LL KEEP MY PROMISE, OF COURSE.
YEAH, DEFINITELY.
WHAT DID YOU PROMISE KINJO-SAN?
HUH? OH...
ACTUALLY, IN EXCHANGE FOR KINJO-SAN HELPING ME, I'M SUPPOSED TO LEND HIM A HAND...
チン...
22
WHAT DOES THAT MEAN?
うぐぐっ
UH... NOTHING.
LEND HIM A HAND WITH WHAT?


第2話
塩梅〈前編〉

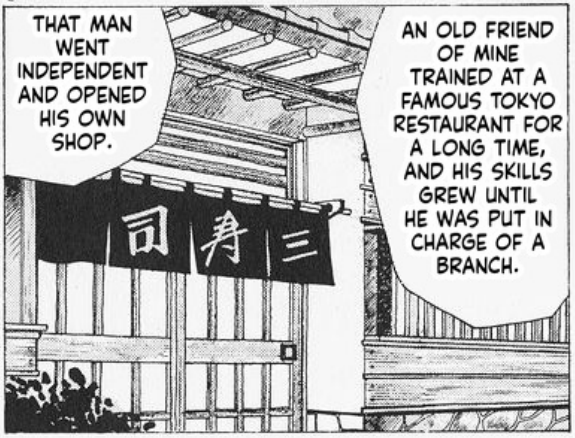
AND THAT YOU HAVE ABSOLUTELY NO ROMANTIC FEELINGS FOR HER!
MAN, I'M SO RELIEVED TO HEAR THAT YOU ONLY THINK OF KURITA-SAN AS A COLLEAGUE,
WOULD YOU SHUT UP? YOU'RE BEING TOO LOUD.



STOP SHOUTING...

AND SINCE YAMAOKA-SAN IS GOING TO HELP ME MARRY KURITA-SAN, I'M SO HAPPY I CAN'T HELP BUT RAISE MY VOICE!

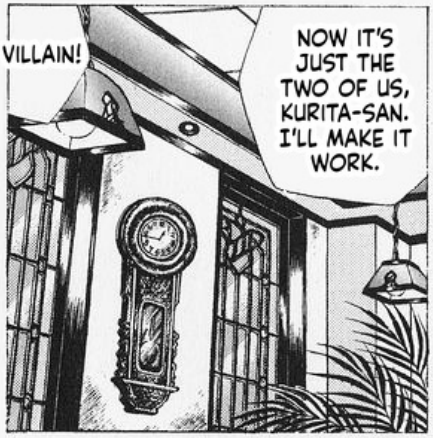
2


THAT MAN WENT INDEPENDENT AND OPENED HIS OWN SHOP.
AN OLD FRIEND OF MINE TRAINED AT A FAMOUS TOKYO RESTAURANT FOR A LONG TIME, AND HIS SKILLS GREW UNTIL HE WAS PUT IN CHARGE OF A BRANCH.
司 寿 三

SO, ABOUT THAT FAVOR REGARDING YOUR COOPERATION...
SO TOMORROW, LET'S GO GET SUSHI. YOU, ME, AND KURITA-SAN!

WHOA! THAT SOUNDS DELICIOUS!
THANKS TO CONNECTIONS FROM HIS PREVIOUS SHOP, HE GETS THE BEST FISH, AND THE RICE IS A SPECIAL TOP-GRADE VARIETY GROWN EXCLUSIVELY FOR HIM BY FARMERS.
HEH... SO, HOW'S THE TASTE?
I'M NOT JUST SAYING THAT BECAUSE HE'S MY FRIEND, BUT IT'S INCREDIBLE.
TH-THAT'S HEARTLESS! YOU CAN'T DO THAT!
YOUR BEST FRIEND GETS INTO A CAR ACCIDENT, SO YOU SUDDENLY HAVE TO RUSH OFF TO VISIT HIM.
JUST AS THE THREE OF US ARE ABOUT TO HEAD TO THE SHOP, YOU GET CALLED AWAY...
AND THAT'S TOMORROW.
...HUH?
3
.....
YOU JUST DUMP MISS KURITA AND TAKE OFF.
IT'LL MAKE ME LOOK GREAT COMPARED TO YOU...
MISS KURITA WILL BE DELIGHTED, AND MY REPUTATION WILL SOAR.
MY FRIEND WILL MAKE THE BEST SUSHI JUST FOR ME.

AS A SIGN THAT SHE SHOULD GO AHEAD AND GET CLOSE TO ME, REGARDLESS OF HER RELATIONSHIP WITH YOU.
FURTHERMORE, BY LEAVING US ALONE TOGETHER, KURITA-SAN WILL INTERPRET IT
A WOMAN'S HEART IS DELICATE. NO MATTER HOW MUCH SHE CARES FOR HER BEST FRIEND, SHE'LL FEEL SLIGHTED.


VILLAIN!
NOW IT'S JUST THE TWO OF US, KURITA-SAN. I'LL MAKE IT WORK.

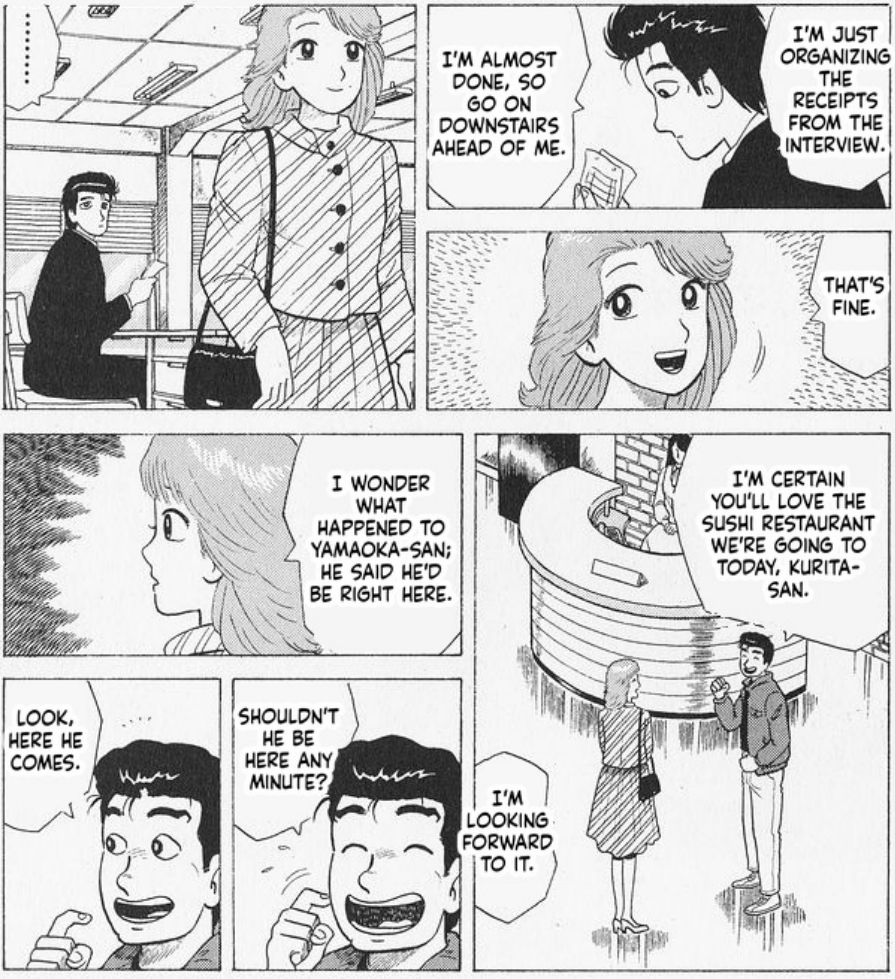
KINJO-SAN, YOU'RE QUITE THE VILLAIN...

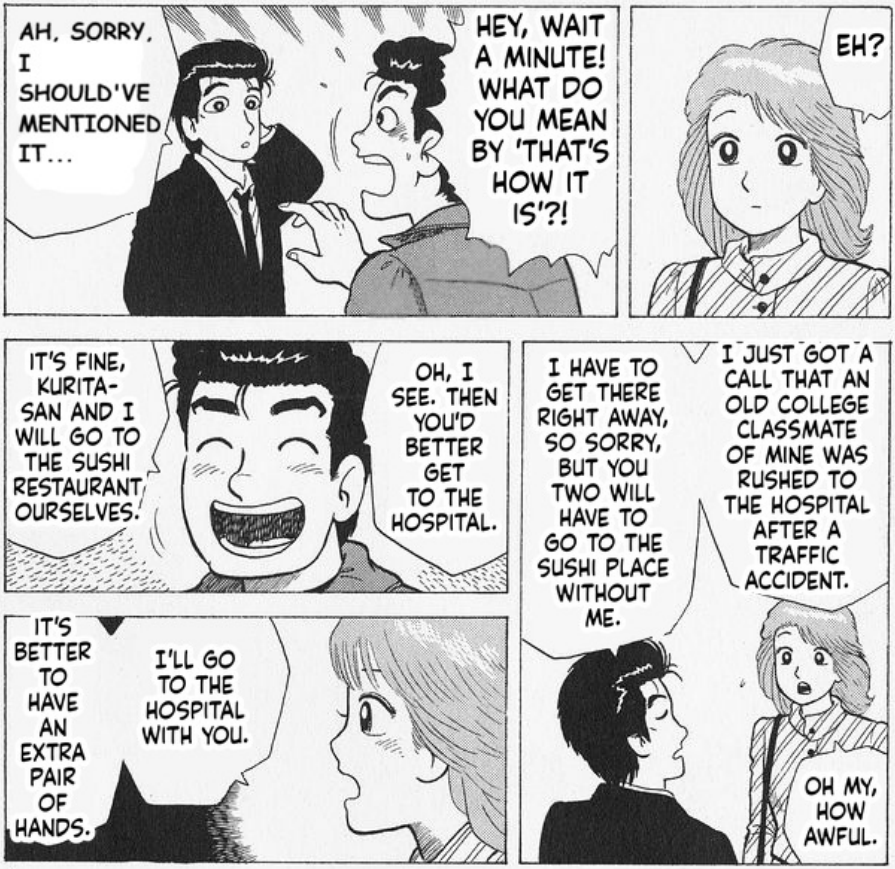
FOR THE WOMAN I LOVE, I'D BECOME A VILLAIN OR EVEN A COWARD.

4

YAMAOKA-SAN, I HEAR KINJO-SAN IS WAITING IN THE LOBBY.

TOZAI NEWS


.....
I'M ALMOST DONE, SO GO ON DOWNSTAIRS AHEAD OF ME.
I'M JUST ORGANIZING THE RECEIPTS FROM THE INTERVIEW.
THAT'S FINE.
I WONDER WHAT HAPPENED TO YAMAOKA-SAN; HE SAID HE'D BE RIGHT HERE.
I'M CERTAIN YOU'LL LOVE THE SUSHI RESTAURANT WE'RE GOING TO TODAY, KURITA-SAN.
I'M LOOKING FORWARD TO IT.
LOOK, HERE HE COMES.
SHOULDN'T HE BE HERE ANY MINUTE?
5
WELL, THAT'S HOW IT IS.


AH, SORRY. I SHOULD'VE MENTIONED IT...
HEY, WAIT A MINUTE! WHAT DO YOU MEAN BY 'THAT'S HOW IT IS'?!
EH?
IT'S FINE, KURITA-SAN AND I WILL GO TO THE SUSHI RESTAURANT OURSELVES.
OH, I SEE. THEN YOU'D BETTER GET TO THE HOSPITAL.
I HAVE TO GET THERE RIGHT AWAY, SO SORRY, BUT YOU TWO WILL HAVE TO GO TO THE SUSHI PLACE WITHOUT ME.
I JUST GOT A CALL THAT AN OLD COLLEGE CLASSMATE OF MINE WAS RUSHED TO THE HOSPITAL AFTER A TRAFFIC ACCIDENT.
IT'S BETTER TO HAVE AN EXTRA PAIR OF HANDS.
I'LL GO TO THE HOSPITAL WITH YOU.
OH MY, HOW AWFUL.
6
PLAN?
EH...
WHICH HOSPITAL?
N-NO, IT'S FINE, I CAN GO BY MYSELF...
EH?
WE DIDN'T PLAN THINGS OUT THAT FAR...
WHICH HOSPITAL IS IT...?

わーっ
わーっ
THIS IS A PROMISE BETWEEN MEN.
NO, IT'S FINE, REALLY, DON'T COME.
WELL, SHALL WE GO?
OH, THAT'S RIGHT, IT'S THE UNIVERSITY HOSPITAL— THE TEITO UNIVERSITY HOSPITAL.
A-ANYWAY, IT SOUNDS LIKE IT'S NOTHING SERIOUS, SO DON'T WORRY ABOUT IT AND GO ENJOY YOUR SUSHI.
AH, SO, I MEAN... WHAT WAS IT... UH...
コホン
コホン
コホン
A PROMISE BETWEEN MEN?
THAT'S RIGHT...
IF THERE'S ANYTHING I CAN DO, JUST LET ME KNOW.
MAKE SURE YOU TAKE GOOD CARE OF THAT FRIEND OF YOURS.
YEAH, SEE YA.
NOW, GO ON.
YEAH...
LET'S GO, MS. KURITA.

YEAH.
IF YOU FINISH YOUR VISIT EARLY, PLEASE COME OVER.
THANKS.
YOU HAVE THE PHONE NUMBER FOR THE SUSHI PLACE, RIGHT?
YEAH.
ANYWAY, JUST GIVE ME A CALL.
ブウウウ---
8
……

I'VE FELT THIS STRANGE WAY BEFORE...

9

WHY DO I FEEL SO ANXIOUS, LONELY, AND IRRITATED?
DAMN IT!

I WONDER IF THEY'RE GOING SOMEWHERE AFTER DINNER...
KURITA AND KINJO MUST BE EATING DELICIOUS SUSHI RIGHT ABOUT NOW.

THEN WHAT IS THIS STRANGE FEELING?
B-BUT...
THERE'S NO WAY I COULD THINK OF KURITA-SAN IN THAT WAY...
...IT'S IMPOSSIBLE... WE'VE ONLY EVER BEEN COLLEAGUES...
YES.
ANOTHER MARTINI!
I PROMISED MYSELF I'D NEVER DEVELOP...
NO, NO, IT CAN'T BE...
10
BACK WHEN I WAS JUST STARTING OUT AND HAD NO MONEY, HE'D GIVE ME DISCOUNTS AND REALLY LOOKED AFTER ME.
MITSUHASHI-SAN AND I HAVE KNOWN EACH OTHER FOR OVER TEN YEARS.
三寿司

OH MY!
I HAD THE CHANCE TO MEET MR. KAIBARA RECENTLY, SO I ASKED HIM TO DROP BY THIS SHOP SOMETIME.
IN EXCHANGE, I'M MAKING UP FOR IT BY BRINGING IN NEW CUSTOMERS LIKE THIS.
MAN, YOU'VE GOT ME THERE.
はは
はは
WHAT ARE YOU SAYING, MITSUHASHI-SAN? YOU'VE GOT CONFIDENCE IN YOUR OWN SKILLS, DON'T YOU?
DON'T SAY SUCH TERRIFYING THINGS. I WOULDN'T HAVE THE COURAGE TO MAKE SUSHI FOR A MAN LIKE THAT.
THAT CONFIDENCE IS WHAT MATTERS MOST! I WOULDN'T BE SCARED IF A HUNDRED OR A THOUSAND KAIBARA YUZANS SHOWED UP!
WELL, IF I DIDN'T HAVE THAT, I WOULDN'T BE ABLE TO KEEP THIS SHOP RUNNING.
11
WELCOME!
ガラ

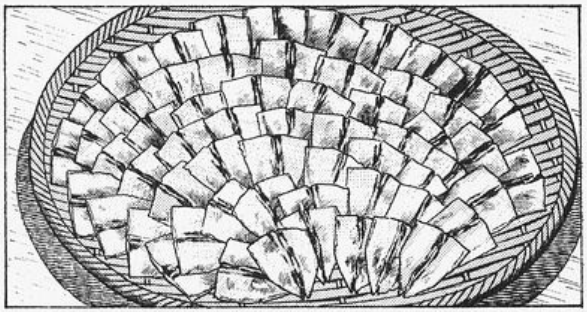
AH! MR. KAIBARA!
IT'S REALLY QUITE ODD...
THAT'S STRANGE...
12
...THE CHECK, PLEASE...
I WONDER WHAT HAPPENED...
SOMETHING ABOUT THIS AREA IS...

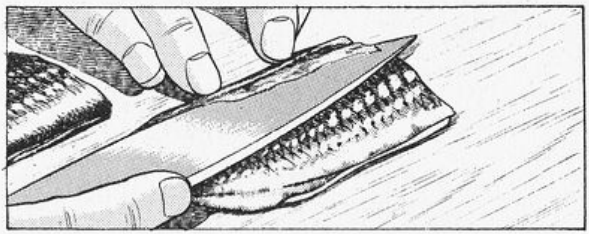
HE SAID YOUR SKILLS WERE QUITE IMPRESSIVE...
KINJO-KUN TOLD ME I SHOULD COME HERE TO EAT AT LEAST ONCE, SO HERE I AM.

NOW THEN, TO START, LET'S HAVE A PIECE OF GIZZARD SHAD.

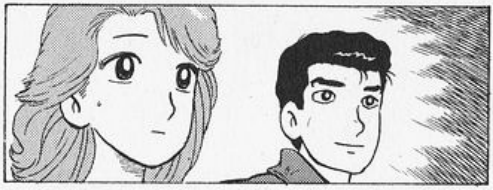
EH, AH...
MITSUHASHI-SAN, IT'S ALL ABOUT CONFIDENCE, CONFIDENCE.

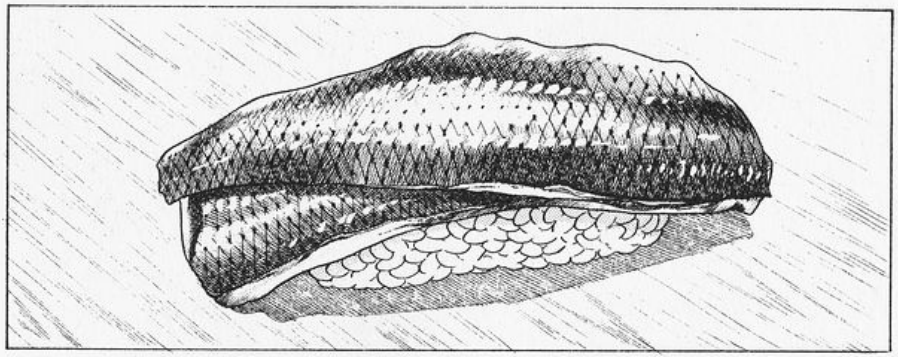
NOT AT ALL, I'M NOT WORTHY OF SUCH PRAISE...





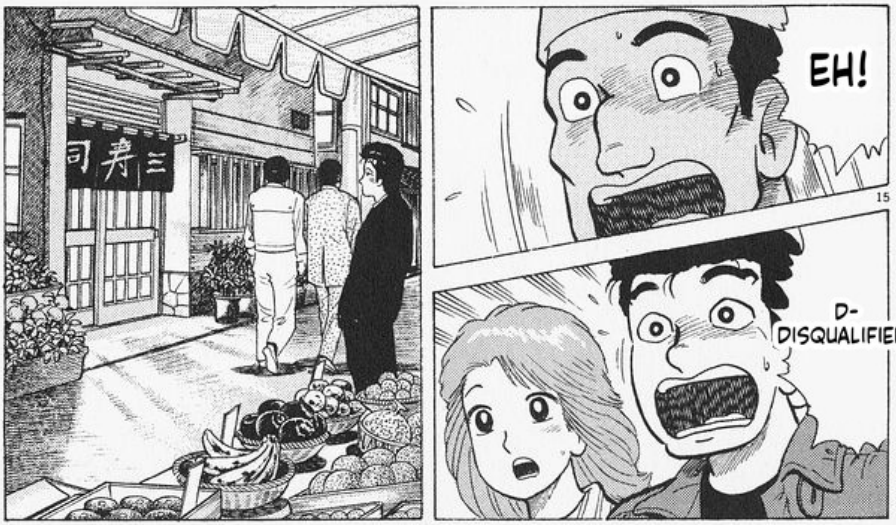
Y-
13
YES, RIGHT AWAY.

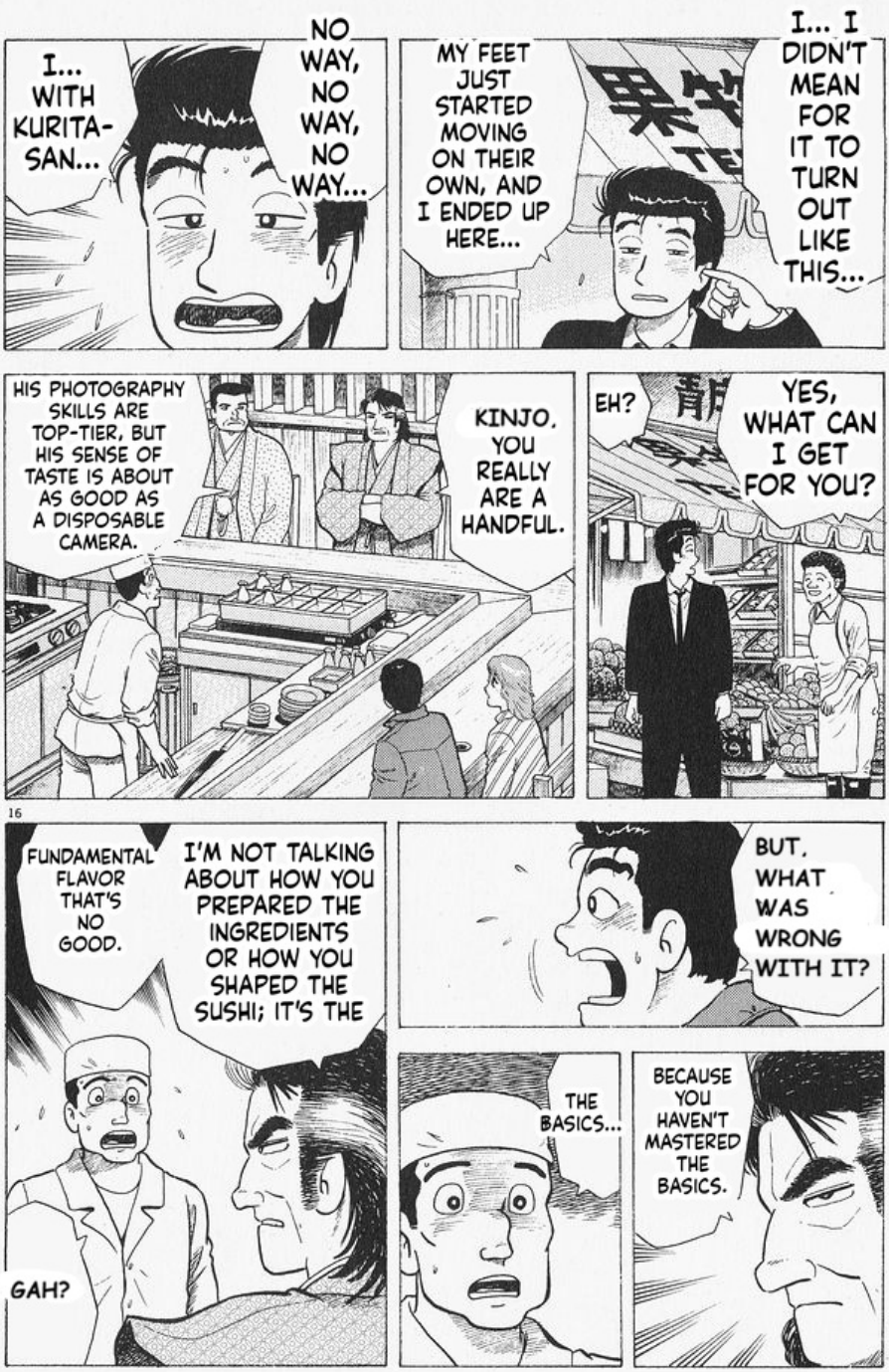


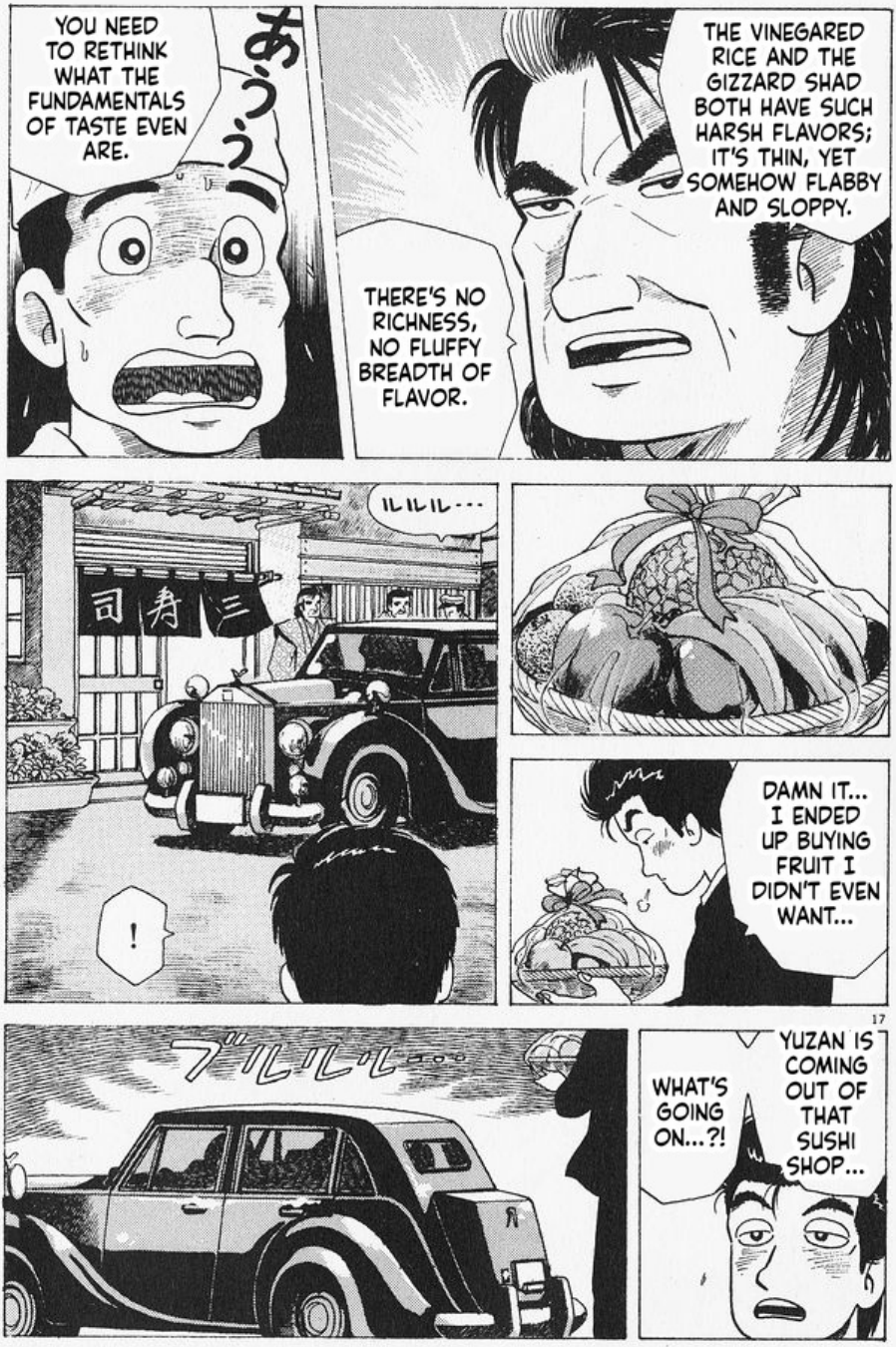


14

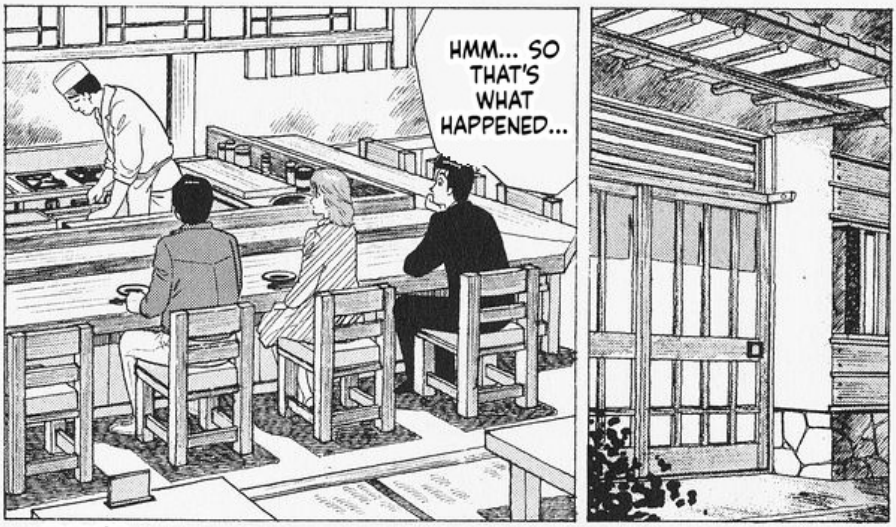
BUT WHY...?
HE'S PEELING THE GIZZARD SHAD OFF THE RICE AND JUST TASTING THE RICE...
HE'S DISQUALIFIED.

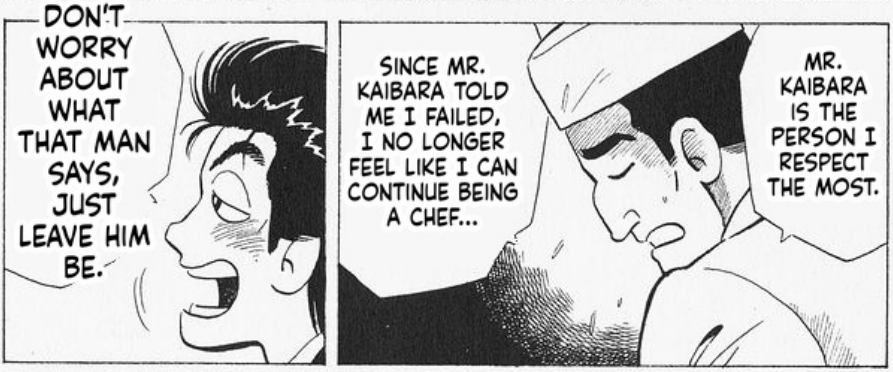

EH!
15
D-DISQUALIFIED!


I... WITH KURITA-SAN...
NO WAY, NO WAY, NO WAY...
MY FEET JUST STARTED MOVING ON THEIR OWN, AND I ENDED UP HERE...
I... I DIDN'T MEAN FOR IT TO TURN OUT LIKE THIS...
HIS PHOTOGRAPHY SKILLS ARE TOP-TIER, BUT HIS SENSE OF TASTE IS ABOUT AS GOOD AS A DISPOSABLE CAMERA.
KINJO, YOU REALLY ARE A HANDFUL.
EH?
YES, WHAT CAN I GET FOR YOU?
16
FUNDAMENTAL FLAVOR THAT'S NO GOOD.
I'M NOT TALKING ABOUT HOW YOU PREPARED THE INGREDIENTS OR HOW YOU SHAPED THE SUSHI; IT'S THE
GAH?
BUT, WHAT WAS WRONG WITH IT?
THE BASICS...
BECAUSE YOU HAVEN'T MASTERED THE BASICS.

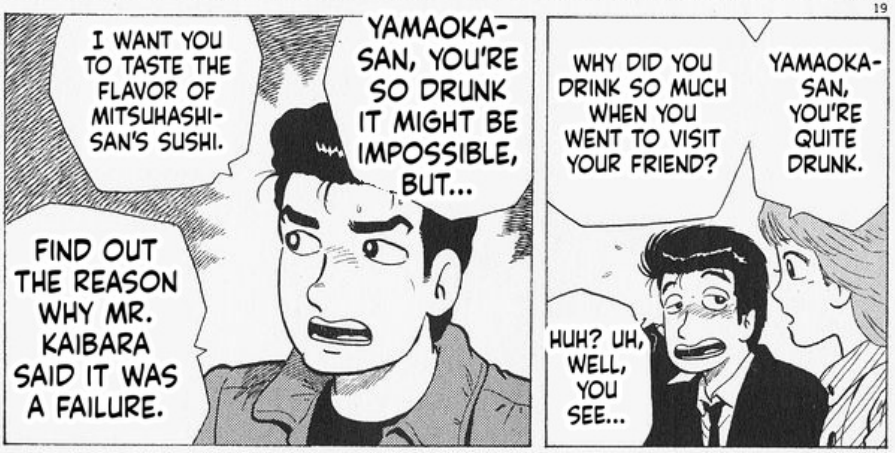

YOU NEED TO RETHINK WHAT THE FUNDAMENTALS OF TASTE EVEN ARE.
あうう
THE VINEGARED RICE AND THE GIZZARD SHAD BOTH HAVE SUCH HARSH FLAVORS; IT'S THIN, YET SOMEHOW FLABBY AND SLOPPY.
THERE'S NO RICHNESS, NO FLUFFY BREADTH OF FLAVOR.
ルルル…
司 寿 三
!
DAMN IT... I ENDED UP BUYING FRUIT I DIDN'T EVEN WANT...
17
ブルルル…
WHAT'S GOING ON...?!
YUZAN IS COMING OUT OF THAT SUSHI SHOP...

ガ
IT'S FINE! JUST LEAVE ME ALONE!
I WONDER IF KURITA-SAN AND KINJO-SAN ARE STILL THERE...?
I'M A FAILURE ANYWAY!
I DON'T WANT TO HEAR ANY WORDS OF COMFORT...
MITSUHASHI-SAN!
JUST LET ME CLOSE DOWN THE SHOP!
18
WHAT A COINCIDENCE, THIS SUSHI SHOP BEING RIGHT IN FRONT OF THE FRUIT STAND...
NO, WELL... I DIDN'T MEAN TO, I JUST CAME TO BUY SOME FRUIT...
あは
あは
YAMAOKA-SAN! WHAT ON EARTH ARE YOU DOING IN A PLACE LIKE THIS?!
H-HOW DID YOU GET HERE...?


HMM... SO THAT'S WHAT HAPPENED...


DON'T WORRY ABOUT WHAT THAT MAN SAYS, JUST LEAVE HIM BE.
SINCE MR. KAIBARA TOLD ME I FAILED, I NO LONGER FEEL LIKE I CAN CONTINUE BEING A CHEF...
MR. KAIBARA IS THE PERSON I RESPECT THE MOST.



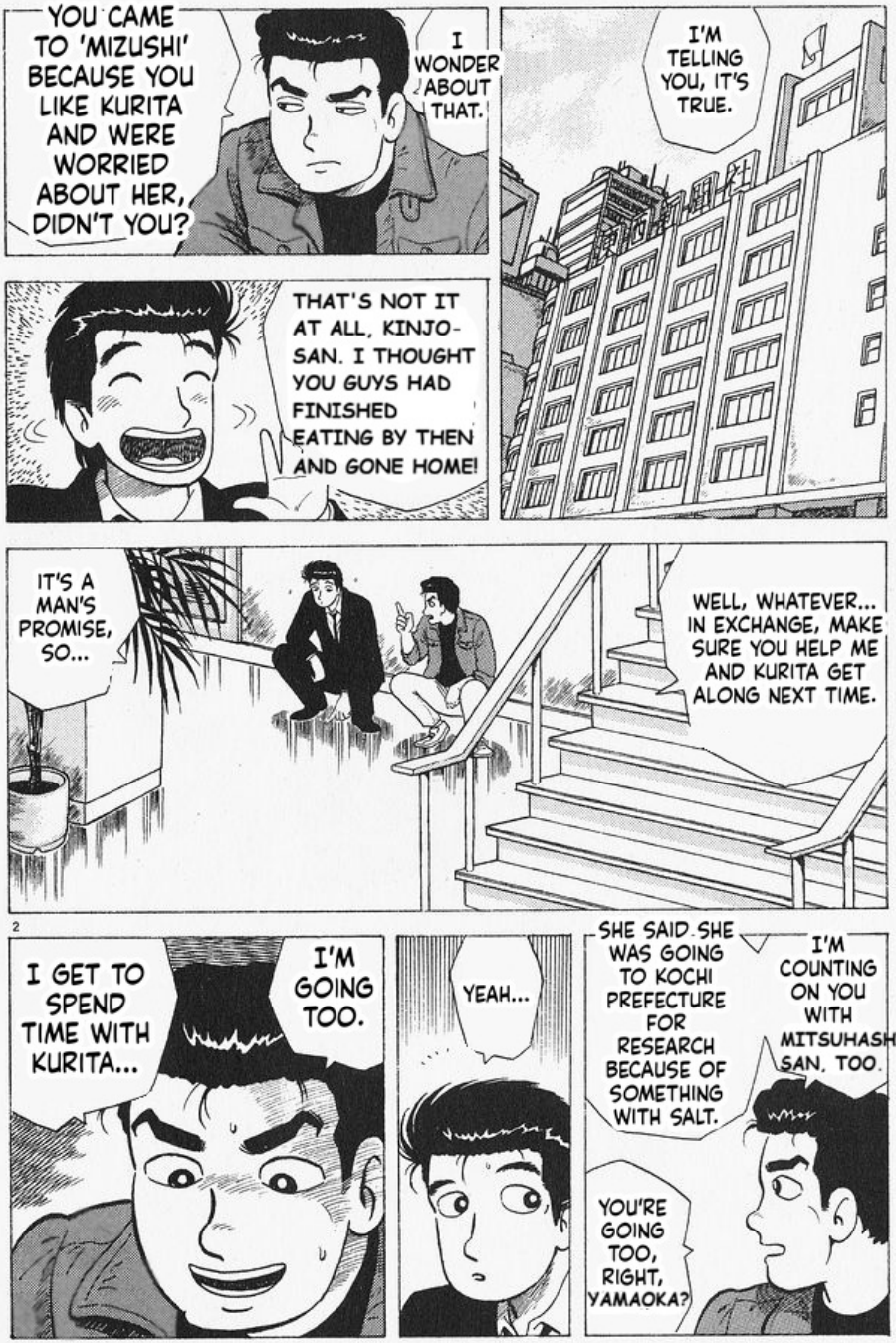

I WANT YOU TO TASTE THE FLAVOR OF MITSUHASHI-SAN'S SUSHI.
YAMAOKA-SAN, YOU'RE SO DRUNK IT MIGHT BE IMPOSSIBLE, BUT...
FIND OUT THE REASON WHY MR. KAIBARA SAID IT WAS A FAILURE.
WHY DID YOU DRINK SO MUCH WHEN YOU WENT TO VISIT YOUR FRIEND?
YAMAOKA-SAN, YOU'RE QUITE DRUNK.
HUH? UH, WELL, YOU SEE...

HE'S SO DRUNK, HE PROBABLY CAN'T EVEN TASTE ANYTHING.
WELL, WHATEVER, JUST TRY MAKING SOME...
HEH HEH HEH! MUCH APPRECIATED! GIVE ME SOME SUSHI! GIVE ME SOME SUSHI!
.....
20
YOU CAN'T TASTE A THING WHEN YOU'RE JUST MASHING IT AROUND IN YOUR MOUTH LIKE THAT.
I AM TASTING IT!
I CAN TASTE IT JUST FINE WHEN IT SLIDES DOWN MY THROAT!
YAMAOKA-SAN, PLEASE TRY TO ACTUALLY TASTE IT.

EH?!
HMPH. EVEN KAIBARA YUZAN SAYS SOMETHING CORRECT ONCE IN A WHILE.
YAMAOKA, WHAT DO YOU THINK?
SEASONING REFERS TO THE SALTINESS; IT'S THE FOUNDATION OF FLAVOR.
MITSUHASHI, YOU KNOW THE EXPRESSION 'THE SEASONING IS GOOD' OR 'BAD,' RIGHT?
MITSUHASHI, YOU ARE MISTAKEN ABOUT SALT BEING THE FOUNDATION OF FLAVOR.
21
SEE, THAT'S WHERE YOU'RE WRONG.
I AM CONFIDENT THAT THE FLAVOR OF MY VINEGARED RICE IS NEITHER TOO SALTY NOR TOO BLAND—IT IS JUST RIGHT!
THAT'S IMPOSSIBLE!

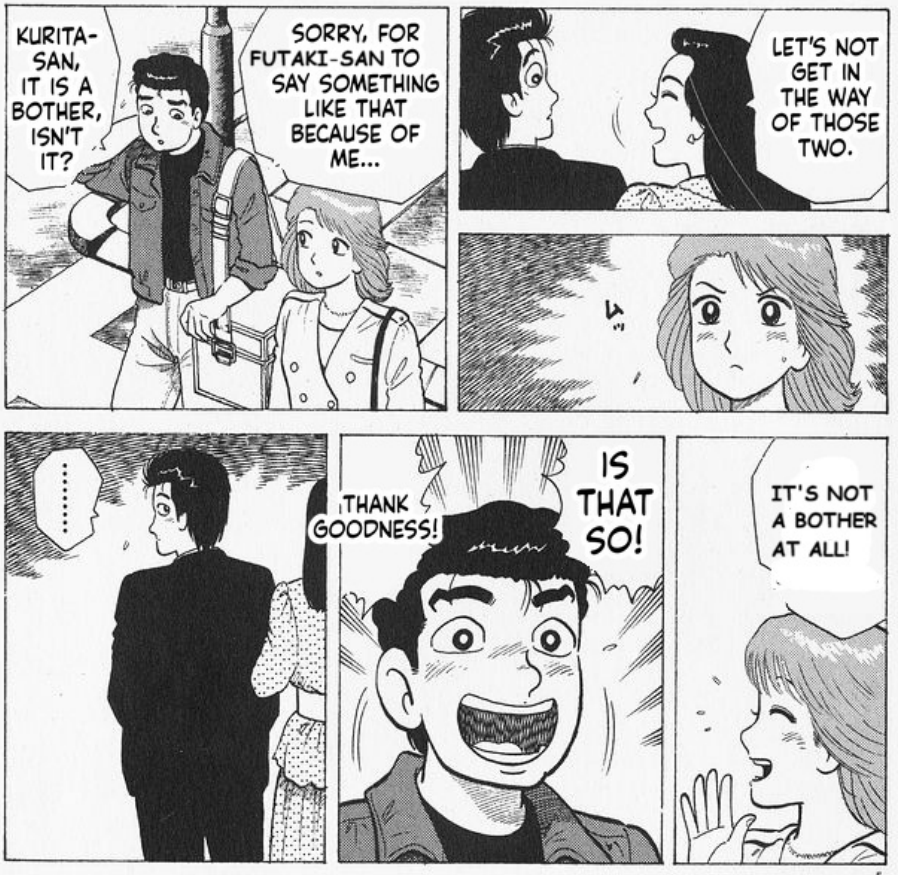
?
THE TRUTH ABOUT SALT?
BEFORE WE EVEN GET TO SEASONING, IT SEEMS MITSUHASHI DOESN'T KNOW THE TRUTH ABOUT SALT.
SEVEN MARTINIS REALLY PACK A PUNCH.
ふわあ
I'M GOING TO TEACH MITSUHASHI THE TRUTH ABOUT SALT...
KURITA, GET THE BOSS TO APPROVE A TRIP TO KOCHI...
22
ワナナ!!
YAMAOKA-SAN.

# 第2話
# 塩梅〈後編〉

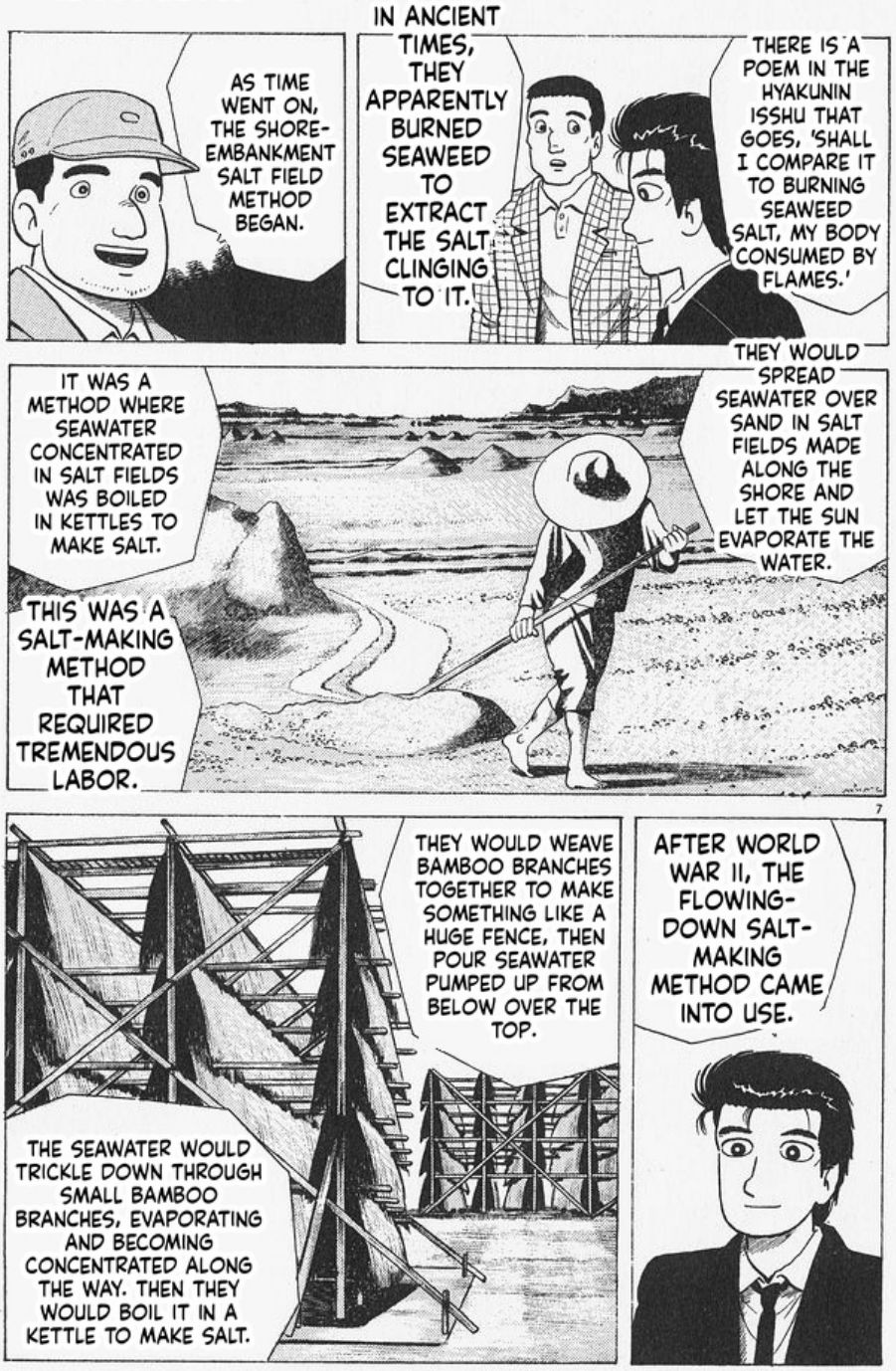

YOU CAME TO 'MIZUSHI' BECAUSE YOU LIKE KURITA AND WERE WORRIED ABOUT HER, DIDN'T YOU?
I WONDER ABOUT THAT.
I'M TELLING YOU, IT'S TRUE.
THAT'S NOT IT AT ALL, KINJO-SAN. I THOUGHT YOU GUYS HAD FINISHED EATING BY THEN AND GONE HOME!
IT'S A MAN'S PROMISE, SO...
WELL, WHATEVER... IN EXCHANGE, MAKE SURE YOU HELP ME AND KURITA GET ALONG NEXT TIME.
2
I GET TO SPEND TIME WITH KURITA...
I'M GOING TOO.
YEAH...
SHE SAID SHE WAS GOING TO KOCHI PREFECTURE FOR RESEARCH BECAUSE OF SOMETHING WITH SALT.
I'M COUNTING ON YOU WITH MITSUHASHI-SAN, TOO.
YOU'RE GOING TOO, RIGHT, YAMAOKA?

文化部
ALRIGHT! I'M GOING TO SEIZE THIS OPPORTUNITY!
HUH?
KINJO SAID HE'S GOING TOO, SO WHY DIDN'T YOU INVITE ME?
YAMAOKA! I HEARD YOU'RE GOING TO KOCHI!
YOU'RE GOING TOO?
3
ムッ…
RIGHT, YAMAOKA!
OF COURSE! IT'S THE PERFECT PROJECT FOR TOZAI GRAPH'S 'WORLD FLAVOR TOUR.'
WELL, THAT'S...

WE FINALLY CAME ALL THE WAY TO KOCHI, SO LET'S GO ALL OUT AND FEAST ON SAWACHI-RYORI.
NOW THAT YOU MENTION IT, SOMETHING LIKE THAT HAPPENED BEFORE.
AS LONG AS KAIBARA YUZAN DOESN'T SHOW UP.
HEY, YAMAOKA-SAN, DON'T YOU THINK THESE TWO MAKE A GOOD PAIR?
AND KINJO-SAN REALLY DO LOOK GOOD TOGETHER.
MY, LOOKING AT THEM LIKE THIS, KURITA-SAN
Y-YEAH, THAT'S RIGHT...
HUH?
HUH?


KURITA-SAN, IT IS A BOTHER, ISN'T IT?
SORRY, FOR FUTAKI-SAN TO SAY SOMETHING LIKE THAT BECAUSE OF ME...
LET'S NOT GET IN THE WAY OF THOSE TWO.
HM
.....
THANK GOODNESS!
IS THAT SO!
IT'S NOT A BOTHER AT ALL!
5
KOCHI PREFECTURE, HATA DISTRICT, SAGA TOWN—

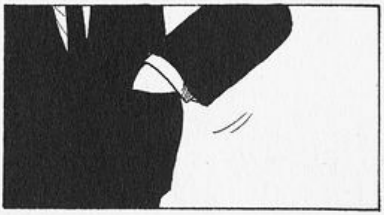
WELCOME FROM SO FAR AWAY.
'THAT'S STILL A LONG WAY OFF...
WHAT DOES THE 'LIFE AND SALT ASSOCIATION' DO?
NICE TO MEET YOU.
YOU'RE MR. KOJIMA FROM THE 'LIFE AND SALT ASSOCIATION.'
IT'S A RESEARCH GROUP THAT MAKES SALT USING ONLY SUNLIGHT AND SEAWATER.
6
IT WAS DIFFICULT TO MAKE IN THE PAST.
SALT IS INEXPENSIVE AND AVAILABLE EVERYWHERE NOW, BUT...
ARE THERE VARIOUS OTHER WAYS TO MAKE SALT?
HUH?

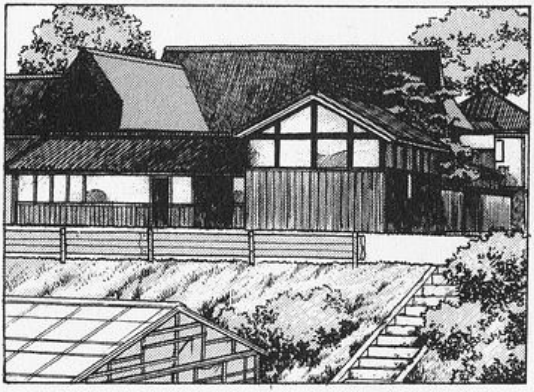

AS TIME WENT ON, THE SHORE-EMBANKMENT SALT FIELD METHOD BEGAN.
IN ANCIENT TIMES, THEY APPARENTLY BURNED SEAWEED TO EXTRACT THE SALT CLINGING TO IT.
THERE IS A POEM IN THE HYAKUNIN ISSHU THAT GOES, 'SHALL I COMPARE IT TO BURNING SEAWEED SALT, MY BODY CONSUMED BY FLAMES.'
IT WAS A METHOD WHERE SEAWATER CONCENTRATED IN SALT FIELDS WAS BOILED IN KETTLES TO MAKE SALT.
THEY WOULD SPREAD SEAWATER OVER SAND IN SALT FIELDS MADE ALONG THE SHORE AND LET THE SUN EVAPORATE THE WATER.
THIS WAS A SALT-MAKING METHOD THAT REQUIRED TREMENDOUS LABOR.
7
THEY WOULD WEAVE BAMBOO BRANCHES TOGETHER TO MAKE SOMETHING LIKE A HUGE FENCE, THEN POUR SEAWATER PUMPED UP FROM BELOW OVER THE TOP.
AFTER WORLD WAR II, THE FLOWING-DOWN SALT-MAKING METHOD CAME INTO USE.
THE SEAWATER WOULD TRICKLE DOWN THROUGH SMALL BAMBOO BRANCHES, EVAPORATING AND BECOMING CONCENTRATED ALONG THE WAY. THEN THEY WOULD BOIL IT IN A KETTLE TO MAKE SALT.

SO WHAT ABOUT NOW?
NO, ACTUALLY, THAT FLOW-DOWN METHOD WAS ALSO ABOLISHED BECAUSE IT WAS INEFFICIENT.
HMM, SO THAT'S THE SALT WE'RE EATING NOW.
WOW! MAKING SALT ELECTROCHEMICALLY, WHAT AMAZING PROGRESS!
WHEN SODIUM IONS AND CHLORINE IONS BOND, THEY BECOME SODIUM CHLORIDE.
SIMPLY PUT, WE EXTRACT SODIUM IONS AND CHLORINE IONS FROM SEAWATER ELECTROCHEMICALLY TO MAKE SALT.
THAT'S PRECISELY THE MAIN COMPONENT OF SALT.
8
MITSUHASHI-SAN, THIS IS WHERE THE FOUNDATION OF FLAVOR THAT KAIBARA YUZAN SPOKE OF LIES.
IT DOESN'T REQUIRE LABOR LIKE THE IRIHAMA-STYLE SALT FIELDS, AND IT'S FAR MORE EFFICIENT THAN THE FLOW-DOWN METHOD.
BUT YOU SEE...

食卓塩
TABLE SALT
100g

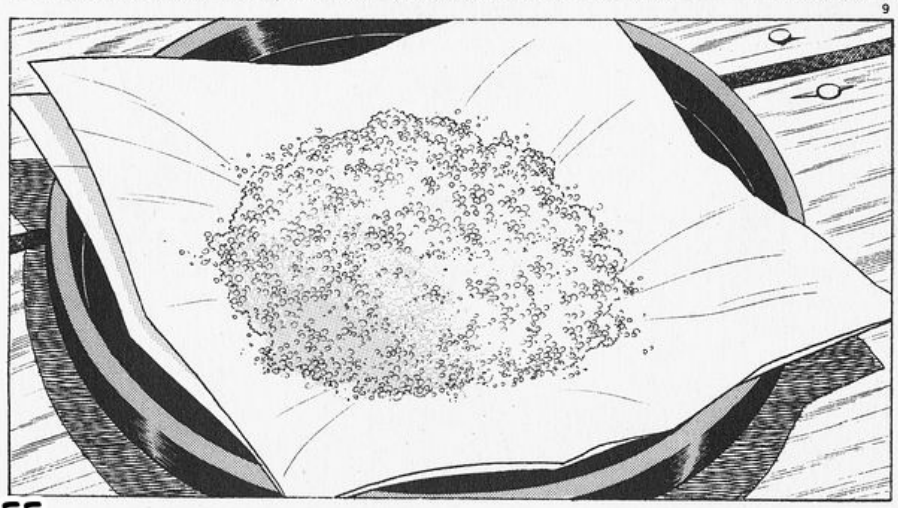
WHAT DO YOU MEAN BY THAT...





PLEASE COME THIS WAY.
KOJIMA-SAN, PLEASE GIVE ME SOME OF YOUR SALT. I'D LIKE TO TASTE IT.

9

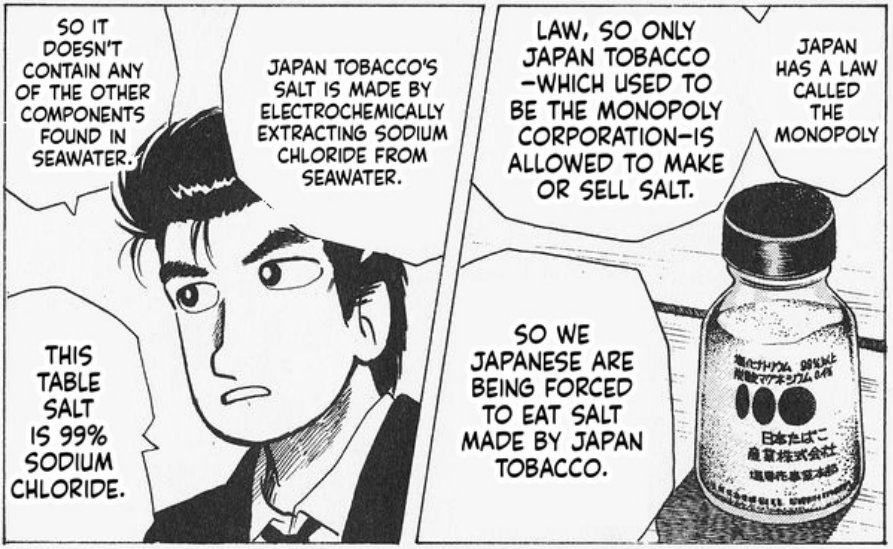


WHEN WE MAKE SALT OUR WAY, WE CRYSTALLIZE IT, SO THE GRAINS GET LARGER.
WELL, LET'S PUT THAT ASIDE FOR NOW AND JUST TASTE IT.
WELL, IT'S BEAUTIFUL, PURE WHITE.
BUT IT'S ALL GRAINY.
IT'S GENTLE AND FULL-BODIED, AND YOU CAN EVEN TASTE A SWEETNESS TO IT.
IT'S QUITE A MILD FLAVOR, ISN'T IT?
HMM...
10
WHAT THE...!
WHA...
THIS SALT IS DELICIOUS.

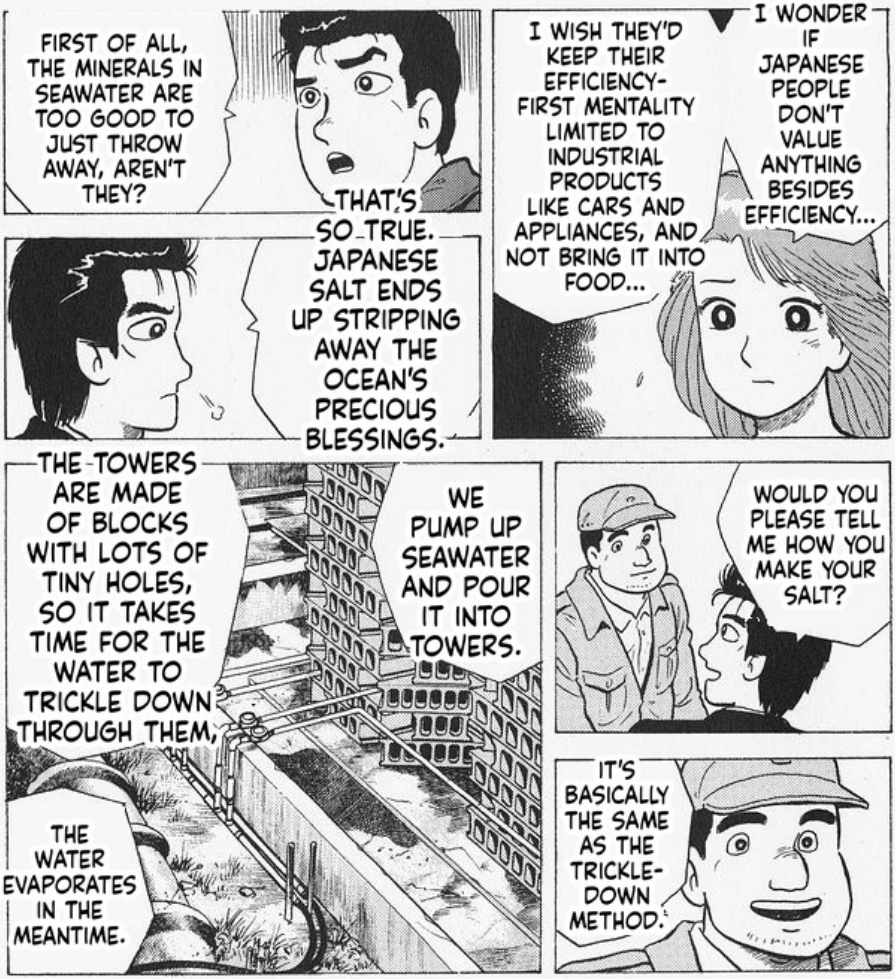
NOW LET'S TAKE A LOOK AT THE TASTE OF TABLE SALT.
THIS IS HARSH.
'SALTY' IS THE PERFECT WAY TO DESCRIBE IT.

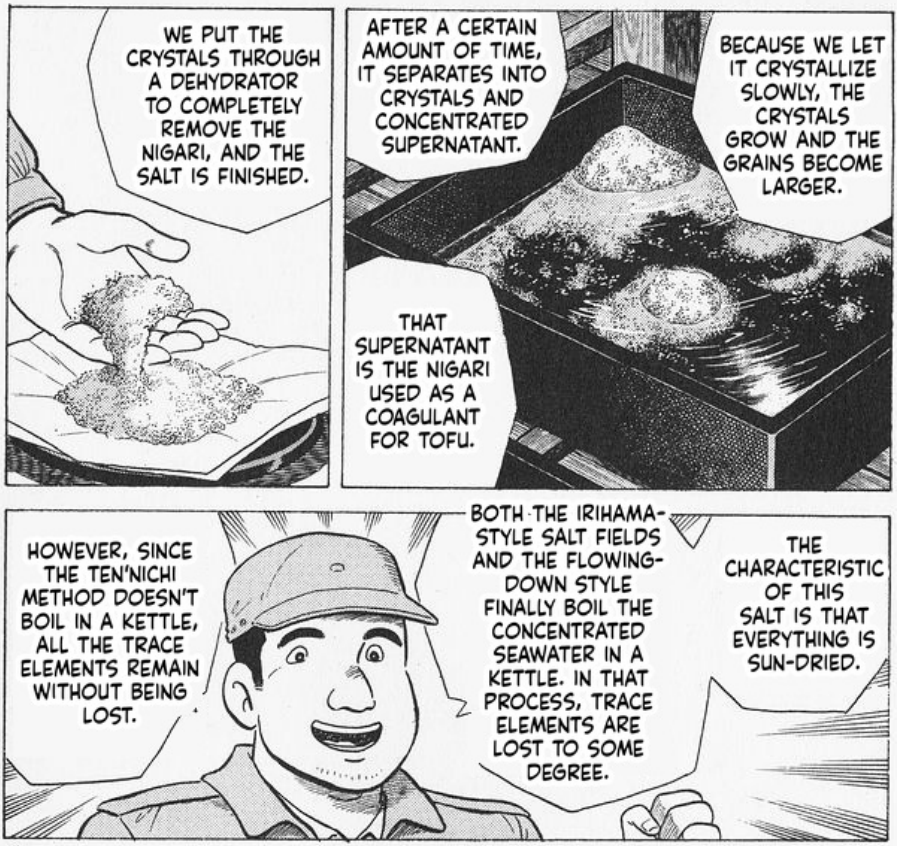
S...SO THAT'S HOW IT WAS...
MMM, NOT TASTY AT ALL!
IT'S GOT THAT SHARP, STINGY KIND OF SALTINESS.

11

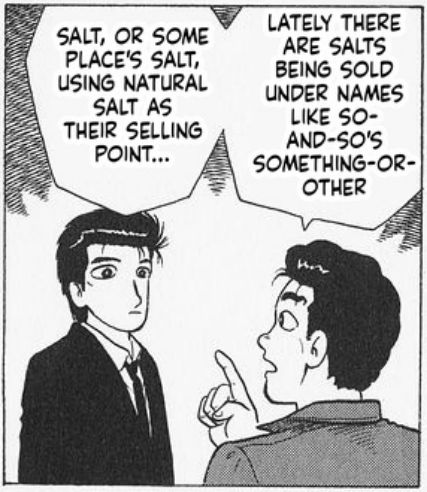

JAPAN HAS A LAW CALLED THE MONOPOLY
LAW, SO ONLY JAPAN TOBACCO —WHICH USED TO BE THE MONOPOLY CORPORATION— IS ALLOWED TO MAKE OR SELL SALT.
SO WE JAPANESE ARE BEING FORCED TO EAT SALT MADE BY JAPAN TOBACCO.
JAPAN TOBACCO'S SALT IS MADE BY ELECTROCHEMICALLY EXTRACTING SODIUM CHLORIDE FROM SEAWATER.
SO IT DOESN'T CONTAIN ANY OF THE OTHER COMPONENTS FOUND IN SEAWATER.
THIS TABLE SALT IS 99% SODIUM CHLORIDE.

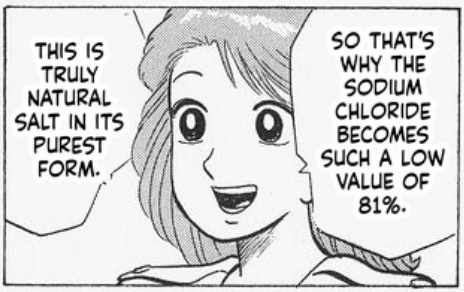
ON AVERAGE, IT'S ABOUT 81%.
IT VARIES SLIGHTLY DEPENDING ON THE TIME,
HOW MUCH SODIUM CHLORIDE IS IN YOUR SALT?
OUR SALT CONTAINS THOSE VARIOUS TRACE ELEMENTS.
SEAWATER CONTAINS VARIOUS MINERALS.
THAT EXTRA 18%.
TABLE SALT IS 99% SO.....
HUH? 81%?
WHAT ON EARTH IS THAT 18%?
COMPARED TO TABLE SALT, OURS HAS 18% OTHER STUFF!
12
IT'S WHAT MADE JAPANESE SALT TASTE LIKE THIS.
THE CURRENT EFFICIENCY-FIRST ELECTROCHEMICAL PRODUCTION METHOD,
BUT THE SALT HUMANS HAVE EATEN SINCE ANCIENT TIMES WASN'T JUST SODIUM CHLORIDE— IT CONTAINED VARIOUS MINERALS AND OTHER THINGS.
CERTAINLY, THE MAIN COMPONENT OF SALT IS SODIUM CHLORIDE.


FIRST OF ALL, THE MINERALS IN SEAWATER ARE TOO GOOD TO JUST THROW AWAY, AREN'T THEY?
THAT'S SO TRUE. JAPANESE SALT ENDS UP STRIPPING AWAY THE OCEAN'S PRECIOUS BLESSINGS.
I WISH THEY'D KEEP THEIR EFFICIENCY-FIRST MENTALITY LIMITED TO INDUSTRIAL PRODUCTS LIKE CARS AND APPLIANCES, AND NOT BRING IT INTO FOOD...
I WONDER IF JAPANESE PEOPLE DON'T VALUE ANYTHING BESIDES EFFICIENCY...
THE TOWERS ARE MADE OF BLOCKS WITH LOTS OF TINY HOLES, SO IT TAKES TIME FOR THE WATER TO TRICKLE DOWN THROUGH THEM,
WE PUMP UP SEAWATER AND POUR IT INTO TOWERS.
THE WATER EVAPORATES IN THE MEANTIME.
WOULD YOU PLEASE TELL ME HOW YOU MAKE YOUR SALT?
IT'S BASICALLY THE SAME AS THE TRICKLE-DOWN METHOD.
13
THEN WE PUT IT IN TRAYS INSIDE THAT GREENHOUSE, AND THE HEAT INSIDE EVAPORATES MORE WATER, CAUSING THE SALT TO CRYSTALLIZE.
WE REPEAT THE PROCESS OF POURING THE TRICKLED WATER BACK FROM THE TOP, AND ONCE IT'S SUFFICIENTLY CONCENTRATED, WE FILTER IT,


WE PUT THE CRYSTALS THROUGH A DEHYDRATOR TO COMPLETELY REMOVE THE NIGARI, AND THE SALT IS FINISHED.
AFTER A CERTAIN AMOUNT OF TIME, IT SEPARATES INTO CRYSTALS AND CONCENTRATED SUPERNATANT.
BECAUSE WE LET IT CRYSTALLIZE SLOWLY, THE CRYSTALS GROW AND THE GRAINS BECOME LARGER.
THAT SUPERNATANT IS THE NIGARI USED AS A COAGULANT FOR TOFU.
HOWEVER, SINCE THE TEN'NICHI METHOD DOESN'T BOIL IN A KETTLE, ALL THE TRACE ELEMENTS REMAIN WITHOUT BEING LOST.
BOTH THE IRIHAMA-STYLE SALT FIELDS AND THE FLOWING-DOWN STYLE FINALLY BOIL THE CONCENTRATED SEAWATER IN A KETTLE. IN THAT PROCESS, TRACE ELEMENTS ARE LOST TO SOME DEGREE.
THE CHARACTERISTIC OF THIS SALT IS THAT EVERYTHING IS SUN-DRIED.

14

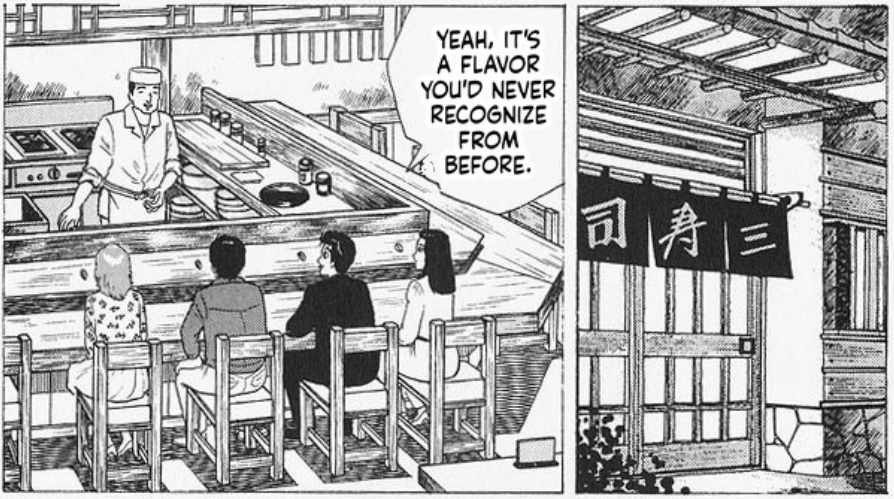

SALT, OR SOME PLACE'S SALT, USING NATURAL SALT AS THEIR SELLING POINT...
LATELY THERE ARE SALTS BEING SOLD UNDER NAMES LIKE SO-AND-SO'S SOMETHING-OR-OTHER

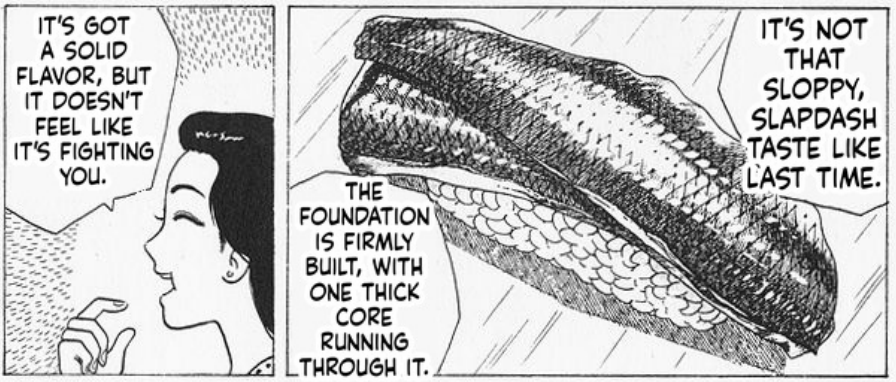

THIS IS TRULY NATURAL SALT IN ITS PUREST FORM.
SO THAT'S WHY THE SODIUM CHLORIDE BECOMES SUCH A LOW VALUE OF 81%.

BUT...

61 *TL NOTE: THE GOVERNMENT MONOPOLY ON SALT PRODUCTION ACTUALLY BEGAN IN 1905 AS A WAY TO HELP THE COUNTRY PAY FOR THE RUSSO-JAPANESE WAR. THAT MONOPOLY CEASED IN 1997 AND THERE HAS SINCE BEEN A BIG REVIVAL OF ARTISANAL SALTS IN JAPAN.

BUT THAT'S NOTHING MORE THAN A SUPERFICIAL COVER-UP.
YOU MIGHT THINK THAT WHEN MAKING SUSHI RICE OR CURING KOHADA, YOU CAN JUST USE 99% SODIUM CHLORIDE SALT AND MAKE UP THE FLAVOR WITH OTHER SEASONINGS,
I HAD TOO MUCH CONFIDENCE IN MY OWN SKILLS...
NATURAL SALT HOLDS THE FUNDAMENTAL TASTE THAT OTHER SEASONINGS CAN'T COMPENSATE FOR.
16
I THOUGHT I COULD MAKE GOOD FLAVOR JUST BY HOW I USED SEASONINGS AND DASHI, WITHOUT PAYING ATTENTION TO SOMETHING LIKE SALT.
FROM NOW ON, I'LL GET PROPER GOOD SALT AND MAKE SURE I MAKE PROPER FLAVOR!


YEAH, IT'S A FLAVOR YOU'D NEVER RECOGNIZE FROM BEFORE.
寿司三

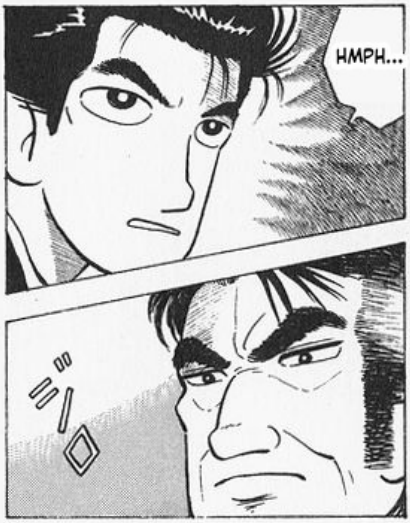

IT'S GOT A SOLID FLAVOR, BUT IT DOESN'T FEEL LIKE IT'S FIGHTING YOU.
IT'S NOT THAT SLOPPY, SLAPDASH TASTE LIKE LAST TIME.
THE FOUNDATION IS FIRMLY BUILT, WITH ONE THICK CORE RUNNING THROUGH IT.

17

WITH THIS, WE CAN HAVE KAIBARA-SENSEI TASTE IT.
AMAZING, EVERYONE'S PRAISING IT TO THE SKIES.

AND VIVID -YOU CAN CLEARLY TELL HOW GOOD THE INGREDIENTS ARE.
THE DELICIOUSNESS OF THE RICE AND THE KOHADA ITSELF HAS BECOME CRISP

NOT AT ALL, I DON'T HAVE THE COURAGE TO HAVE KAIBARA-SENSEI TASTE IT AT THIS POINT...

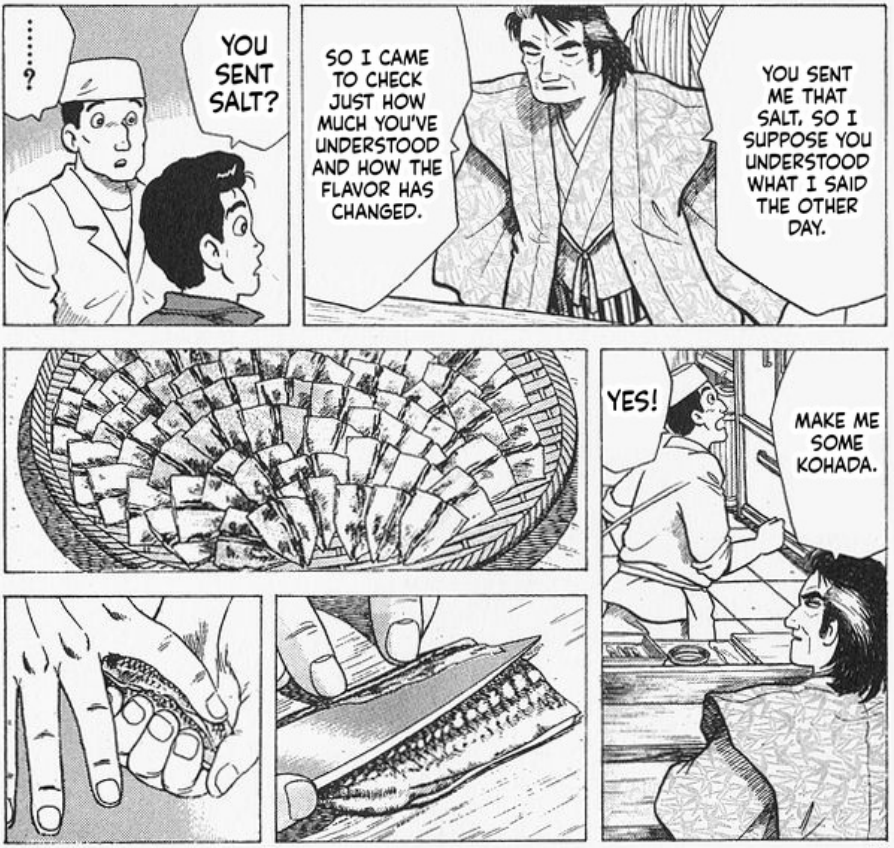

HMPH...

KAIBARA-SENSEI!
AH, AHH...

18

THANK YOU SO MUCH!
MR. KAIBARA, I NEVER THOUGHT YOU'D COME AGAIN!

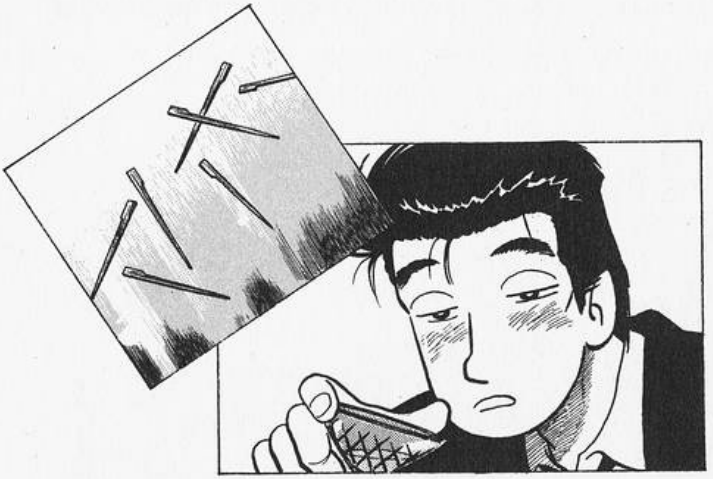
IF YOU'RE MAKING SUSHI FOR RIFFRAFF LIKE THIS, YOUR SKILLS WON'T IMPROVE.


.....?
YOU SENT SALT?
SO I CAME TO CHECK JUST HOW MUCH YOU'VE UNDERSTOOD AND HOW THE FLAVOR HAS CHANGED.
YOU SENT ME THAT SALT, SO I SUPPOSE YOU UNDERSTOOD WHAT I SAID THE OTHER DAY.
YES!
MAKE ME SOME KOHADA.
19
....
HMM...

NAKAGAWA, WE'RE LEAVING.
S-SO WE STILL WEREN'T GOOD ENOUGH...
ガク
YOU LOT, THAT'S WHAT.
MR. KAIBARA, PLEASE TELL US WHAT WAS WRONG THIS TIME!
20
THE DELICIOUS SUSHI IS WASTED ON CRUDE COMPANY LIKE YOU LOT. I CAN'T FULLY ENJOY IT.
WH... WHAT? THEN THAT MEANS!
W-WHAT ARE YOU TALKING ABOUT?
HUH, US?

MASTER, YOU'VE FOUND SOME FINE SALT. WHETHER IT BRINGS OUT THE INGREDIENTS' FLAVOR OR KILLS IT, SALT IS THE DECIDING FACTOR.
I'LL HAVE TO TAKE MY TIME SAVORING THIS WHEN THESE GUYS AREN'T AROUND.
YOU NEED TO TRAIN EVEN HARDER.
Y-YES! I WILL!
THANK YOU SO MUCH!
ぐしゅ
NOW COME AT ME! YOU BASTARD!
TODAY'S ALL ON ME, SO EAT YOUR FILL OF WHATEVER YOU WANT!
I APPRECIATE THAT, BUT WASH YOUR HANDS FIRST, OKAY?
NONE OF US WANT TO EAT SNOT FLAVORED SUSHI!
はははは

BUT THIS IS SEPARATE FROM THAT PROMISE.
.....
THANK YOU, I'LL SAY THANKS ON MITSUHASHI-SAN'S BEHALF, I'M IN YOUR DEBT.
YOU'RE THE ONE WHO SENT THAT SALT TO KAIBARA-SENSEI, AREN'T YOU, YAMAOKA-SAN.
A-AHH...
YAMAOKA-SAN WILL HELP US OUT, RIGHT? MAKE SURE YOU KEEP YOUR PROMISE.
I DIDN'T GET A CHANCE TO BE ALONE WITH KURITA-SAN IN KOCHI, BUT NEXT TIME FOR SURE...
22
THIS WHOLE THING IS SCREWED UP...
THIS IS A PROBLEM...
NO, UM, THAT'S...
WHAT KIND OF PROMISE?
WHAT KIND OF MISCHIEF ARE YOU TWO PLOTTING?
YOU'VE REALLY BEEN ACTING STRANGE LATELY.



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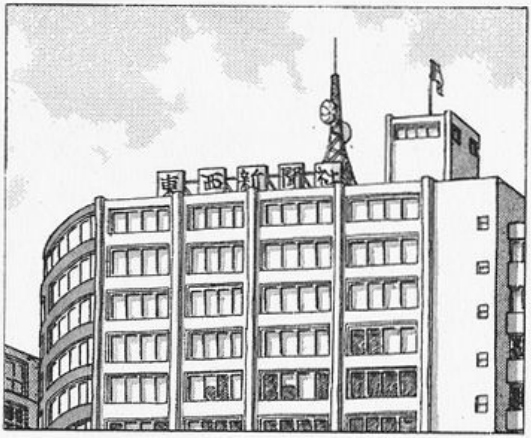
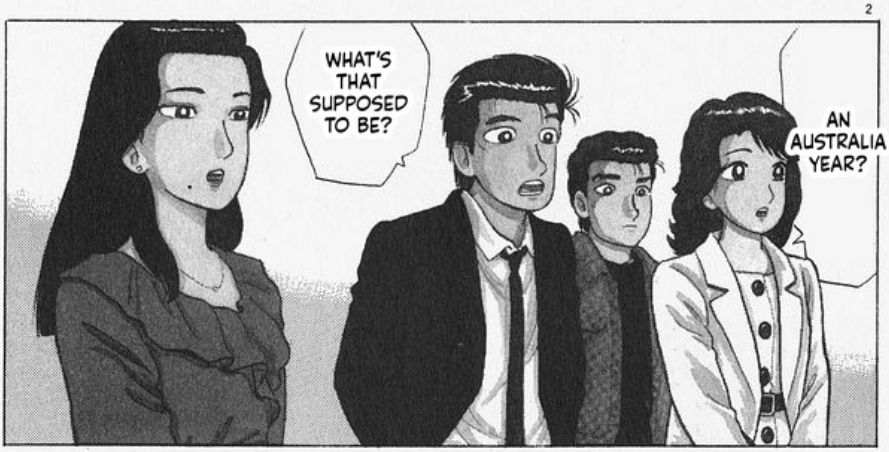
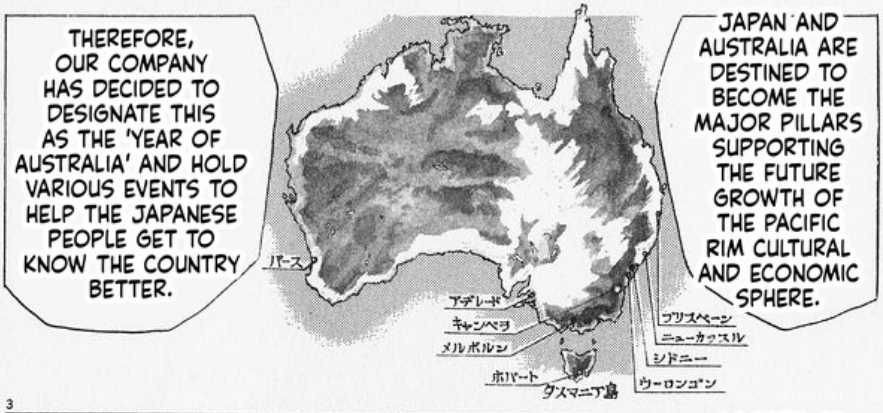


# 第3話
# 魅惑の大陸
## 〈前編〉



HOWEVER, FROM HERE ON OUT, WE WILL COME TO NEED EACH OTHER EVEN MORE THAN WE DO NOW.
JAPAN AND AUSTRALIA CURRENTLY ENJOY EXTREMELY POSITIVE AND FRIENDLY RELATIONS.

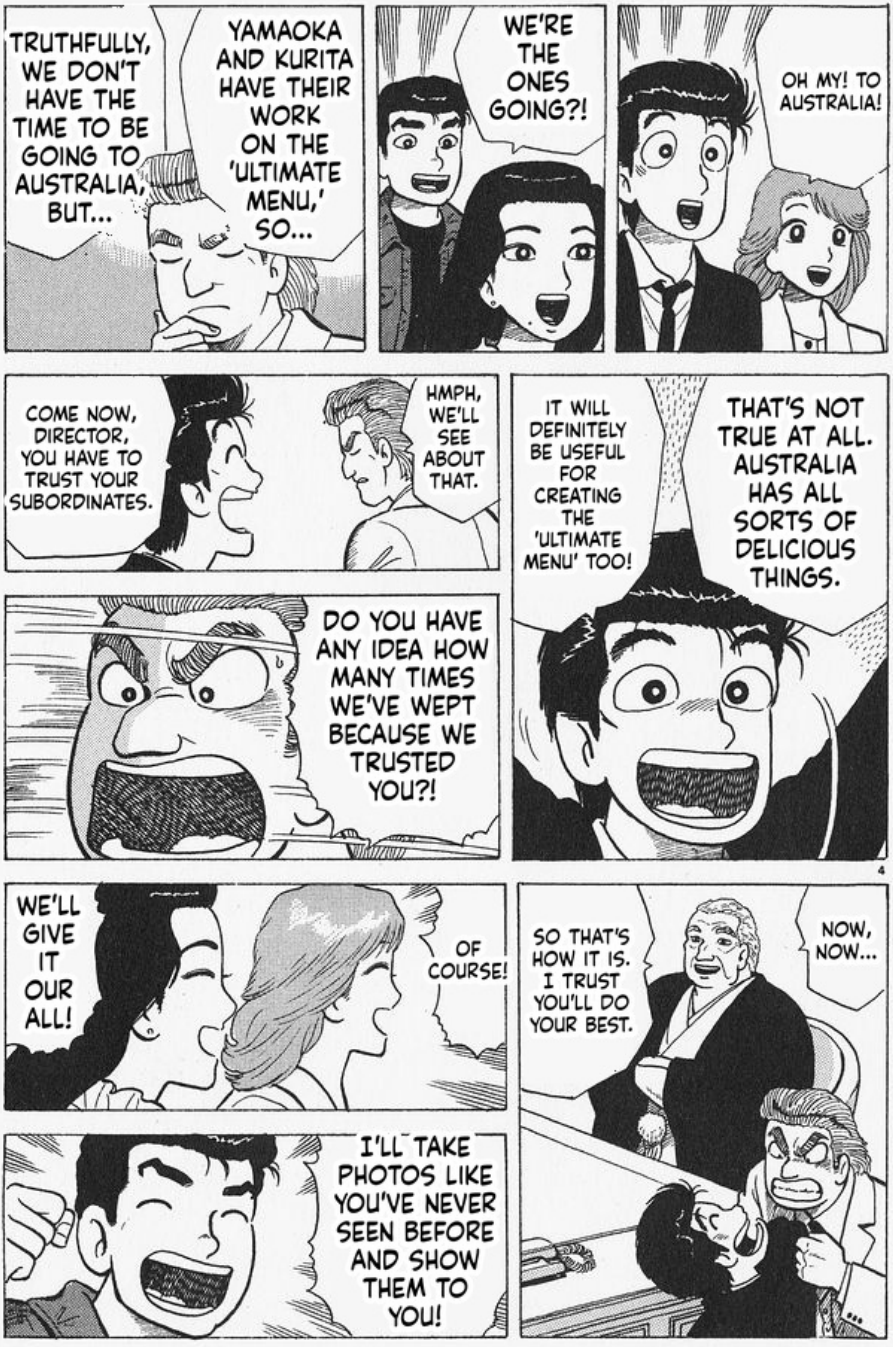

THEREFORE, OUR COMPANY HAS DECIDED TO DESIGNATE THIS AS THE 'YEAR OF AUSTRALIA' AND HOLD VARIOUS EVENTS TO HELP THE JAPANESE PEOPLE GET TO KNOW THE COUNTRY BETTER.
JAPAN AND AUSTRALIA ARE DESTINED TO BECOME THE MAJOR PILLARS SUPPORTING THE FUTURE GROWTH OF THE PACIFIC RIM CULTURAL AND ECONOMIC SPHERE.
パース
アデレード
キャンベラ
メルボルン
ホバート
タスマニア島
ブリスベーン
ニューカッスル
シドニー
ウーロンゴン

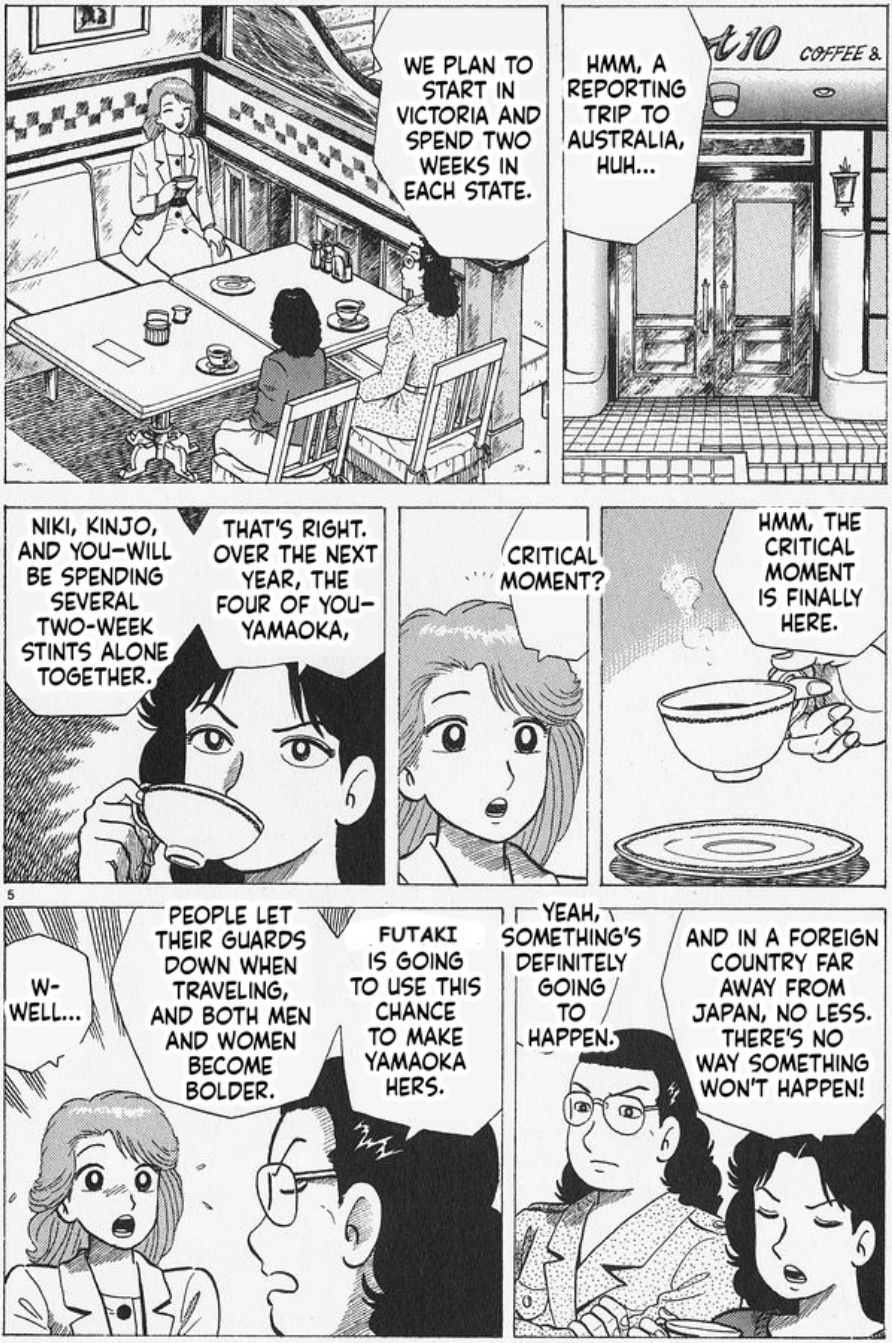
3

I WANT THE STAFF IN CHARGE TO TRAVEL TO AUSTRALIA SEVERAL TIMES AND PRODUCE AN AUSTRALIAN EDITION OF 'WORLD FLAVOR TOUR' AS A RECURRING SERIES.

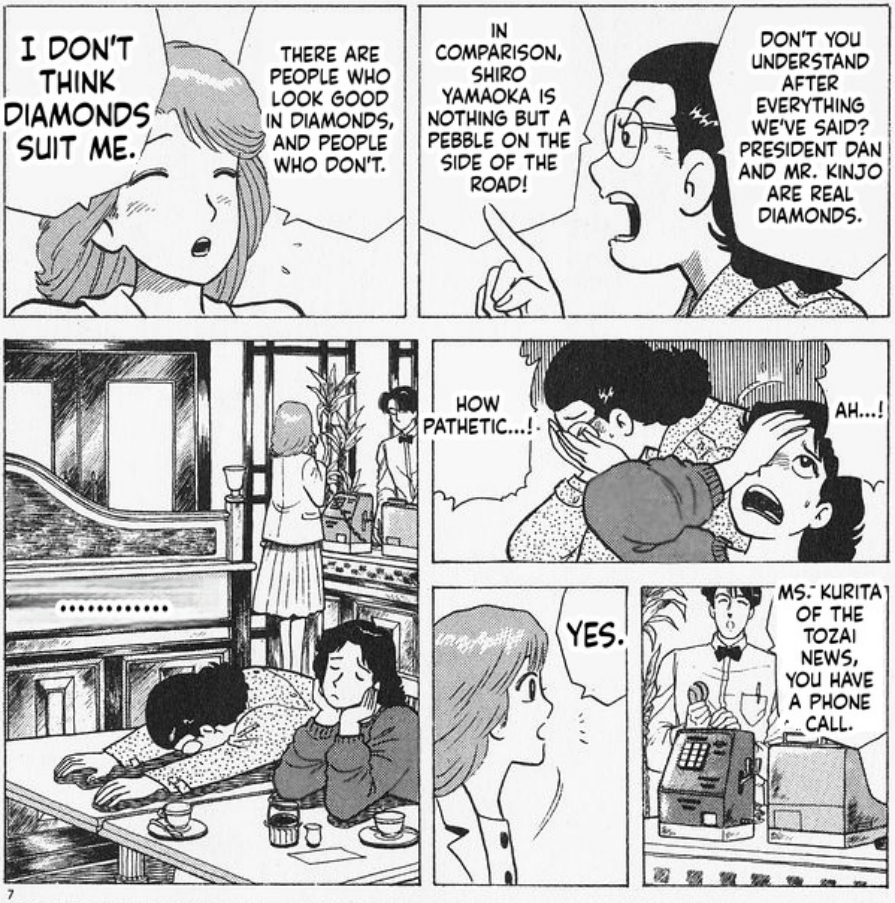
AS PART OF THAT, I'M THINKING OF FEATURING AUSTRALIA FROM THE PERSPECTIVE OF ITS FOOD CULTURE.

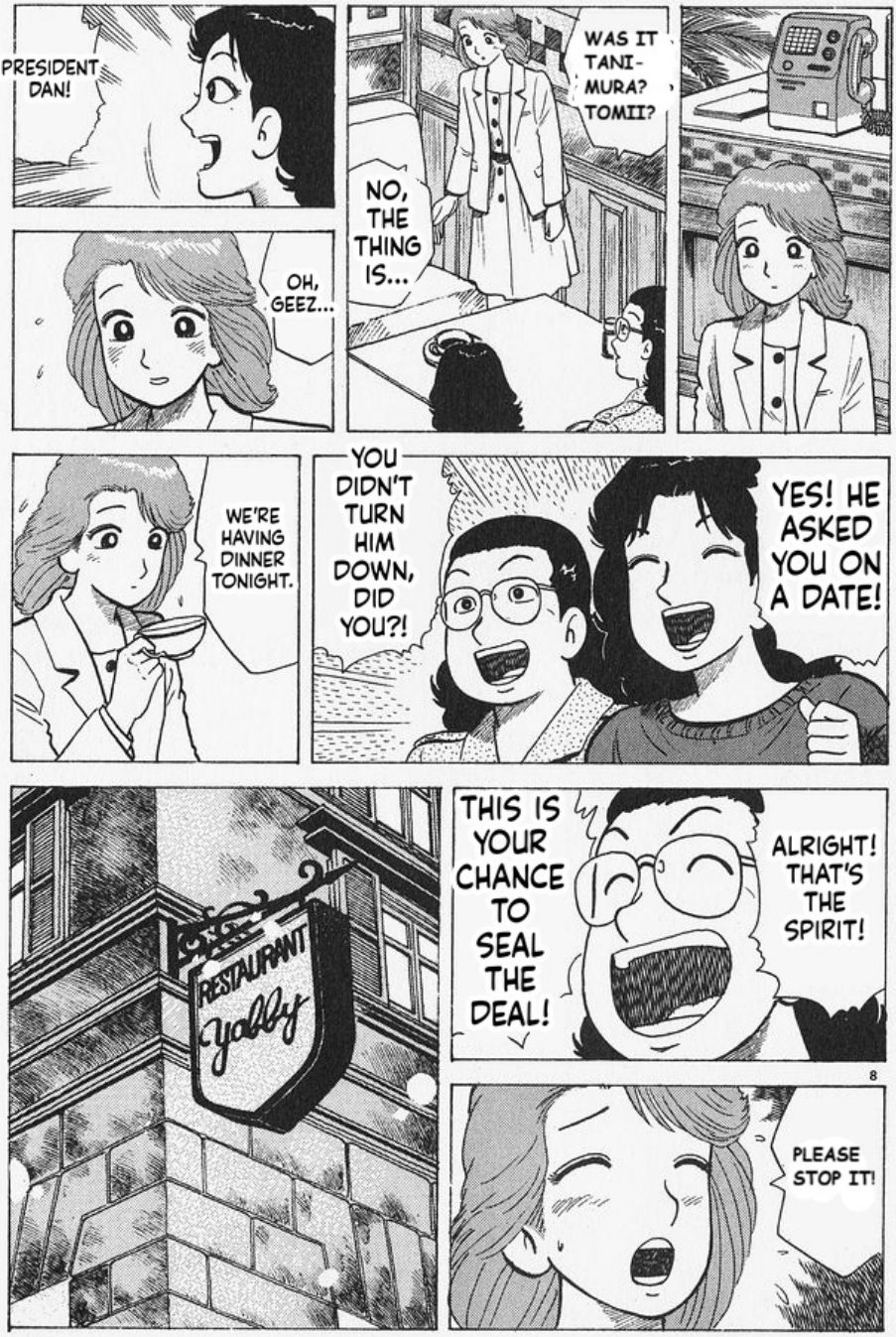
IT'S PERFECT TIMING, AS TOZAI GRAPH'S 'WORLD FLAVOR TOUR' HAS BEEN VERY WELL-RECEIVED.


TRUTHFULLY, WE DON'T HAVE THE TIME TO BE GOING TO AUSTRALIA, BUT...
YAMAOKA AND KURITA HAVE THEIR WORK ON THE 'ULTIMATE MENU,' SO...
WE'RE THE ONES GOING?!
OH MY! TO AUSTRALIA!
COME NOW, DIRECTOR, YOU HAVE TO TRUST YOUR SUBORDINATES.
HMPH, WE'LL SEE ABOUT THAT.
IT WILL DEFINITELY BE USEFUL FOR CREATING THE 'ULTIMATE MENU' TOO!
THAT'S NOT TRUE AT ALL. AUSTRALIA HAS ALL SORTS OF DELICIOUS THINGS.
DO YOU HAVE ANY IDEA HOW MANY TIMES WE'VE WEPT BECAUSE WE TRUSTED YOU?!
4
WE'LL GIVE IT OUR ALL!
OF COURSE!
SO THAT'S HOW IT IS. I TRUST YOU'LL DO YOUR BEST.
NOW, NOW...
I'LL TAKE PHOTOS LIKE YOU'VE NEVER SEEN BEFORE AND SHOW THEM TO YOU!


WE PLAN TO START IN VICTORIA AND SPEND TWO WEEKS IN EACH STATE.
HMM, A REPORTING TRIP TO AUSTRALIA, HUH...
COFFEE &
NIKI, KINJO, AND YOU—WILL BE SPENDING SEVERAL TWO-WEEK STINTS ALONE TOGETHER.
THAT'S RIGHT. OVER THE NEXT YEAR, THE FOUR OF YOU—YAMAOKA,
CRITICAL MOMENT?
HMM, THE CRITICAL MOMENT IS FINALLY HERE.
5
W-WELL...
PEOPLE LET THEIR GUARDS DOWN WHEN TRAVELING, AND BOTH MEN AND WOMEN BECOME BOLDER.
FUTAKI IS GOING TO USE THIS CHANCE TO MAKE YAMAOKA HERS.
YEAH, SOMETHING'S DEFINITELY GOING TO HAPPEN.
AND IN A FOREIGN COUNTRY FAR AWAY FROM JAPAN, NO LESS. THERE'S NO WAY SOMETHING WON'T HAPPEN!

HEY, WHICH ONE DO YOU THINK IS BETTER FOR MS. KURITA, MR. KINJO OR PRESIDENT DAN?
EH?
THIS PATH LOOKS DANGEROUS TOO.
FROM WHAT I CAN SEE, PHOTOGRAPHER KINJO IS COMPLETELY HEAD OVER HEELS FOR MS. KURITA.
WHY ARE YOU COMPARING MR. KINJO AND PRESIDENT DAN?
.....
THEY'RE BOTH GREAT CHOICES.
PRESIDENT DAN IS INCREDIBLY WEALTHY, AND MR. KINJO IS A TOP-TIER PHOTOGRAPHER.
HE'S HANDSOME AND PROACTIVE, WITH A RUGGED MASCULINITY THAT PRESIDENT DAN LACKS.
MR. KINJO'S INCOME ISN'T BAD EITHER, YOU KNOW.
6
N-NO, DON'T...
YOU'LL THROW YOUR LIFE AWAY.
IF YOU CHOOSE A MAN LIKE THAT, YOU'LL BE MISERABLE FOR THE REST OF YOUR LIFE.
ANYONE BUT THAT MAN—STAY AWAY FROM SHIRO YAMAOKA.


I DON'T THINK DIAMONDS SUIT ME.
THERE ARE PEOPLE WHO LOOK GOOD IN DIAMONDS, AND PEOPLE WHO DON'T.
IN COMPARISON, SHIRO YAMAOKA IS NOTHING BUT A PEBBLE ON THE SIDE OF THE ROAD!
DON'T YOU UNDERSTAND AFTER EVERYTHING WE'VE SAID? PRESIDENT DAN AND MR. KINJO ARE REAL DIAMONDS.
.....
HOW PATHETIC...!
AH...!
YES.
MS. KURITA OF THE TOZAI NEWS, YOU HAVE A PHONE CALL.
7
WE HAVE TO STOP HER FROM ENDING UP WITH SHIRO YAMAOKA, AT THE VERY LEAST...
YOU'RE ABSOLUTELY RIGHT.
IF KURITA ENDS UP MISERABLE, WE'D REGRET IT IF WE DIDN'T DO MORE!!!
WHAT'S WRONG WITH BEING BUSYBODIES!
MAYBE WE'RE BEING TOO MEDDLESOME.

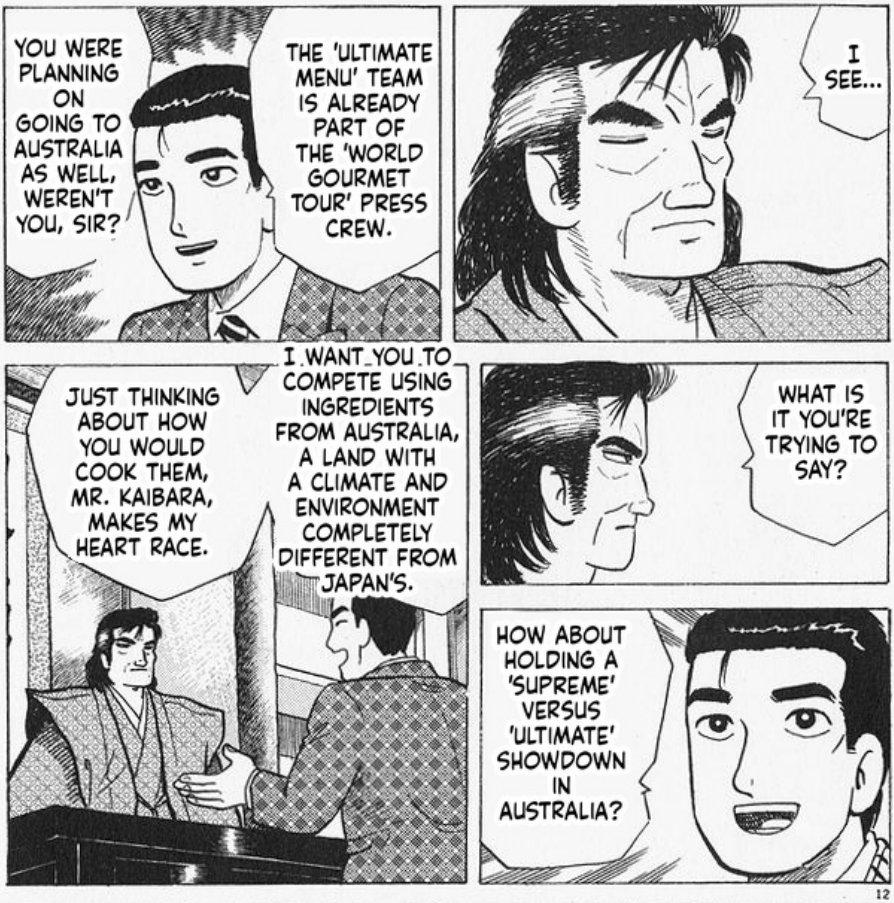

PRESIDENT DAN!
WAS IT TANI-MURA? TOMII?
NO, THE THING IS...
OH, GEEZ...
WE'RE HAVING DINNER TONIGHT.
YOU DIDN'T TURN HIM DOWN, DID YOU?!
YES! HE ASKED YOU ON A DATE!
RESTAURANT Yabby
THIS IS YOUR CHANCE TO SEAL THE DEAL!
ALRIGHT! THAT'S THE SPIRIT!
8
PLEASE STOP IT!

HMPH...
WHAT DID YOU SAY...?
YOU'RE GOING WITH YAMAOKA AND KINJO TO AUSTRALIA?!
MS. FUTAKI WILL BE THERE TOO!
OH, IS SOMETHING THE MATTER?
NO, IT'S NOTHING...
SPEAKING OF AUSTRALIA, DID YOU KNOW THAT MASTER KAIBARA YUZAN IS HOLDING A POTTERY EXHIBITION THERE?
WHAT, AN EXHIBITION!?
I HEARD ABOUT IT WHEN I MET HIM THE OTHER DAY. IT WILL BE A TOURING EXHIBITION ACROSS VARIOUS AUSTRALIAN CITIES, SO MASTER KAIBARA WILL BE HEADING TO AUSTRALIA SOON TO DO SOME PRELIMINARY RESEARCH.
OH NO...
I JUST HOPE YAMAOKA AND KAIBARA YUZAN DON'T RUN INTO EACH OTHER...

9

KURITA-SAN.
THANK YOU FOR THE MEAL, IT WAS A VERY LOVELY EVENING.
GOODNIGHT.
!
10
GOODNIGHT, SEE YOU AGAIN.

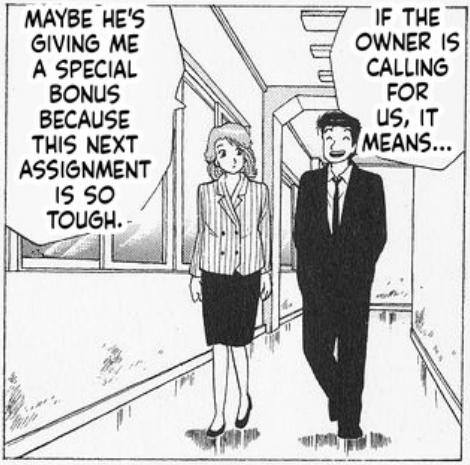
MUST DO SOMETHING ABOUT THIS...
MS. KURITA, ALONG WITH MR. YAMAOKA AND PHOTOGRAPHER KINJO.
I DON'T LIKE THE IDEA OF HER GOING TO AUSTRALIA WITH THEM...
THE GOURMET CLUB
11
'WORLD FLAVOR TOUR' REPORTING TEAM FROM TOZAI GRAPH TO EVERY STATE IN AUSTRALIA,
THEY HAVE VARIOUS PROJECTS PLANNED FOR THIS 'AUSTRALIA YEAR,' AND ARE SENDING THE
TO INTRODUCE AUSTRALIAN CULTURE AND PEOPLE TO JAPAN THROUGH THEIR FOOD.
DID YOU SEE THE ANNOUNCEMENT FROM TOZAI NEWS?

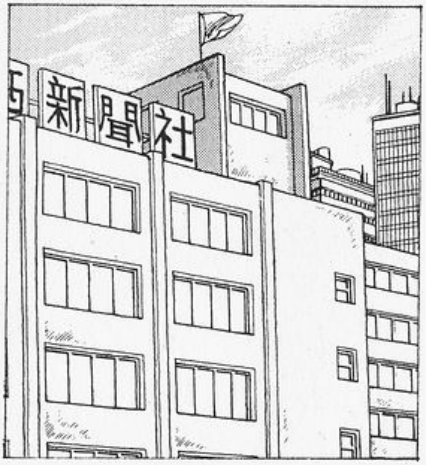

YOU WERE PLANNING ON GOING TO AUSTRALIA AS WELL, WEREN'T YOU, SIR?
THE 'ULTIMATE MENU' TEAM IS ALREADY PART OF THE 'WORLD GOURMET TOUR' PRESS CREW.
I SEE...
I WANT YOU TO COMPETE USING INGREDIENTS FROM AUSTRALIA, A LAND WITH A CLIMATE AND ENVIRONMENT COMPLETELY DIFFERENT FROM JAPAN'S.
JUST THINKING ABOUT HOW YOU WOULD COOK THEM, MR. KAIBARA, MAKES MY HEART RACE.
WHAT IS IT YOU'RE TRYING TO SAY?
HOW ABOUT HOLDING A 'SUPREME' VERSUS 'ULTIMATE' SHOWDOWN IN AUSTRALIA?
12
' IN FACT, I HAVE A RATHER NEGATIVE IMPRESSION OF THEM.
I'M AWARE AUSTRALIA HAS A VARIETY OF INGREDIENTS, BUT I'M NOT SURE IF THEY'RE FIT FOR THE 'SUPREME MENU.
AND WHAT EXACTLY ARE YOU SUGGESTING?
HMM, BUT I WONDER ABOUT THAT...

TAKE KANGAROO MEAT, FOR EXAMPLE. I HEAR THEY USE IT FOR STEAKS IN AUSTRALIA, BUT...
IN JAPAN, IT HAS A STRONG REPUTATION FOR BEING USED IN DOG FOOD.
Y- YES...
EVEN WITH SEAFOOD, I HEAR IT CAN'T COMPARE TO THE DEPTH AND DELICACY OF JAPANESE SEAFOOD.
THEY SAY IT'S BLAND AND LACKS FAT, SO IT HAS NO RICHNESS.
13
WITH SUCH INGREDIENTS, IT'S IMPOSSIBLE TO CREATE A DISH WORTHY OF THE 'SUPREME MENU,' NOR DO I HAVE THE INCLINATION TO TRY.
THEN, SENSEI, IF YOU WERE CONVINCED THAT AUSTRALIAN INGREDIENTS COULD BE USED TO CREATE THE 'SUPREME MENU'...
HOW ABOUT WE HAVE YOU TAKE ON AN AUSTRALIAN VERSION OF THE 'SUPREME' VERSUS 'ULTIMATE' SHOWDOWN?

I WILL DEFINITELY FIND IT...

THE ONLY QUESTION IS WHETHER SUCH A THING EVEN EXISTS.
IF SUCH AN INGREDIENT EXISTS, I'D BE MORE THAN WILLING TO USE IT MYSELF.


MAYBE HE'S GIVING ME A SPECIAL BONUS BECAUSE THIS NEXT ASSIGNMENT IS SO TOUGH.
IF THE OWNER IS CALLING FOR US, IT MEANS...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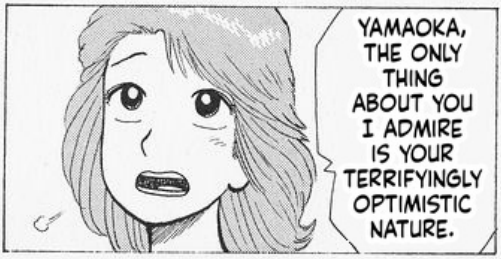
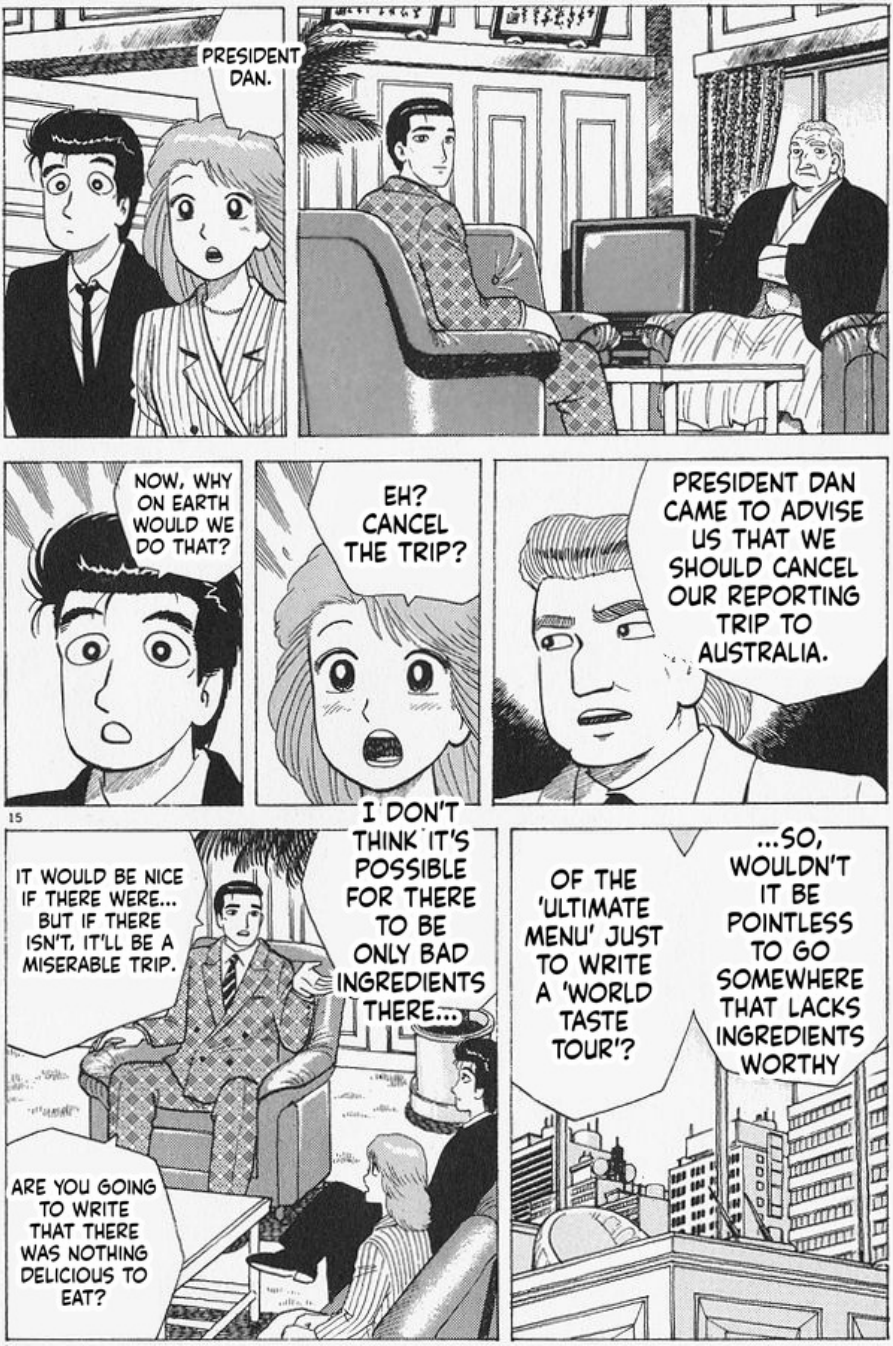
社主室
STOP WHISPERING OUT THERE AND GET IN HERE ALREADY.


YAMAOKA, THE ONLY THING ABOUT YOU I ADMIRE IS YOUR TERRIFYINGLY OPTIMISTIC NATURE.

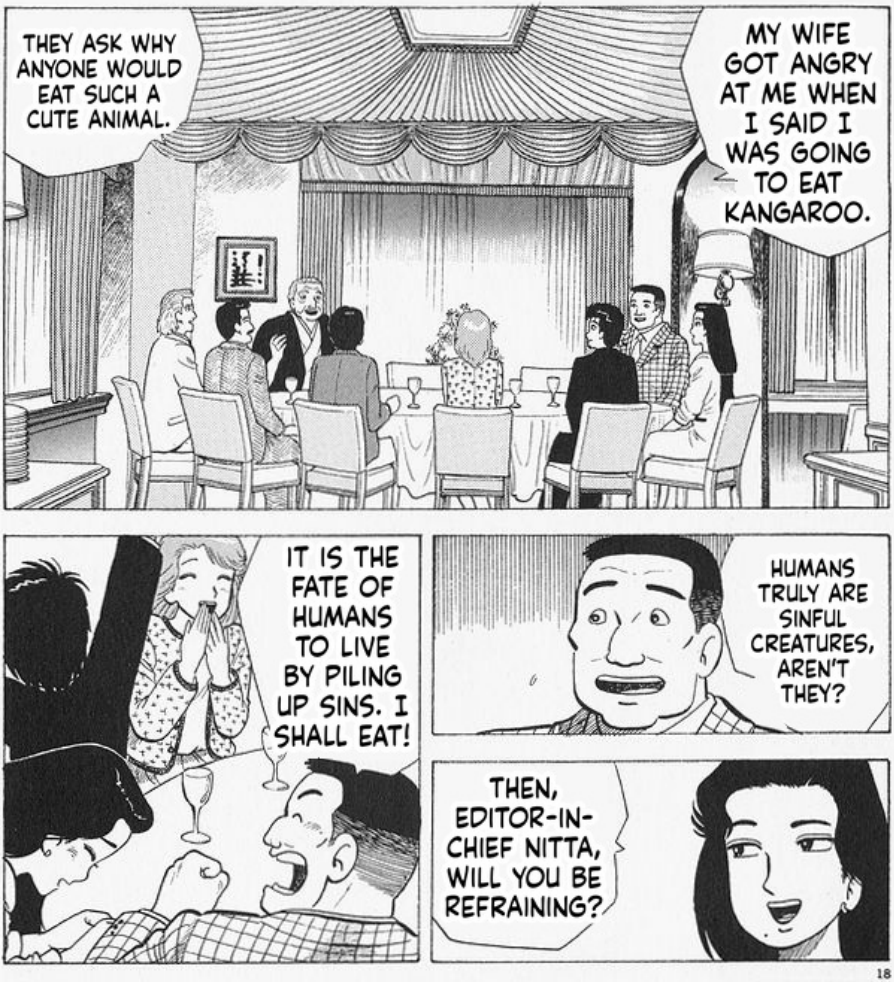
14

I FEEL LIKE I'M BEING INSULTED IN A MAJOR WAY.
OH, YOU'RE QUITE SENSITIVE, AREN'T YOU?


PRESIDENT DAN.
NOW, WHY ON EARTH WOULD WE DO THAT?
EH? CANCEL THE TRIP?
PRESIDENT DAN CAME TO ADVISE US THAT WE SHOULD CANCEL OUR REPORTING TRIP TO AUSTRALIA.
15
IT WOULD BE NICE IF THERE WERE... BUT IF THERE ISN'T, IT'LL BE A MISERABLE TRIP.
I DON'T THINK IT'S POSSIBLE FOR THERE TO BE ONLY BAD INGREDIENTS THERE...
ARE YOU GOING TO WRITE THAT THERE WAS NOTHING DELICIOUS TO EAT?
OF THE 'ULTIMATE MENU' JUST TO WRITE A 'WORLD TASTE TOUR'?
...SO, WOULDN'T IT BE POINTLESS TO GO SOMEWHERE THAT LACKS INGREDIENTS WORTHY

KANGAROO MEAT IS SOMETIMES PROCESSED INTO DOG FOOD, BUT THE SAME CAN BE SAID FOR BEEF OR PORK.
PRESIDENT DAN, THAT IS A TERRIBLE MISUNDERSTANDING.
NO WAY...
A DELICIOUS KANGAROO DISH.
WELL THEN, LET US TASTE IT.
I CAN'T BELIEVE IT...
THEN ARE YOU SAYING IT CAN BE USED FOR THE 'ULTIMATE MENU'?
OF COURSE, WE CAN MAKE A WONDERFUL DISH.
IF WE FORCE OURSELVES TO CALL SOMETHING DELICIOUS WHEN IT'S ACTUALLY BAD, THEN JAPAN-AUSTRALIA RELATIONS WILL BECOME A SHAM.
I WOULD CERTAINLY LIKE TO TRY IT AS WELL.
HUH?
16
HMM, IF IT'S TOO UNPALATABLE, WE'LL HAVE TO CANCEL THE AUSTRALIA COVERAGE ALTOGETHER.

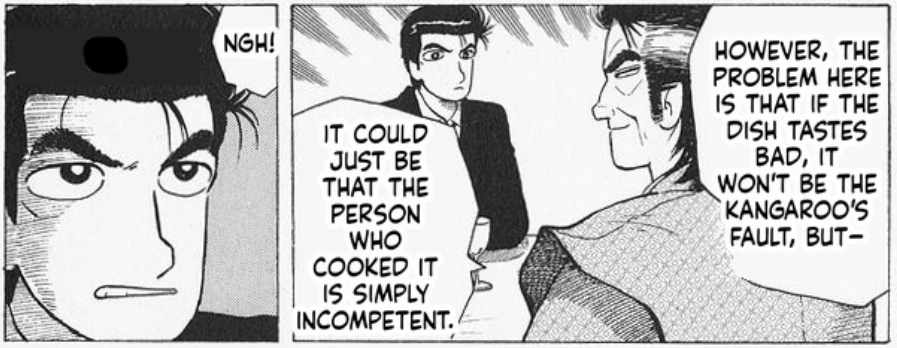
DISOBEDIENCE IS PUNISHABLE BY TERMINATION!
IT'S AN OFFICIAL ORDER!
I'LL GO BRING SOMEONE TO ACT AS A JUDGE.
SINCE MY JUDGMENT ALONE MIGHT NOT BE TRUSTWORTHY,
WAIT A SECOND, I NEVER SAID I'D MAKE ANYTHING!
17
IF MR. YAMAOKA CAN MAKE A DELICIOUS DISH USING KANGAROO MEAT...
IT'S ALWAYS THIS SAME OLD ROUTINE...
COMO
RESTAURANT
A FEW DAYS LATER —

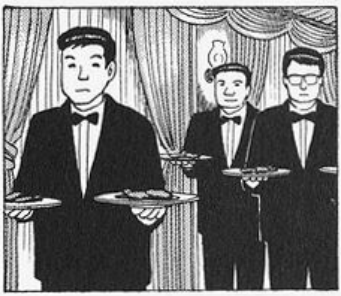

THEY ASK WHY ANYONE WOULD EAT SUCH A CUTE ANIMAL.
MY WIFE GOT ANGRY AT ME WHEN I SAID I WAS GOING TO EAT KANGAROO.
IT IS THE FATE OF HUMANS TO LIVE BY PILING UP SINS. I SHALL EAT!
HUMANS TRULY ARE SINFUL CREATURES, AREN'T THEY?
THEN, EDITOR-IN-CHIEF NITTA, WILL YOU BE REFRAINING?
18
PLEASE, AFTER YOU.
COME IN, COME IN.
SO, WHERE IS THIS 'TASTE JUDGE' PERSON?
SORRY I'M LATE...

OH MY! YUZAN KAIBARA!
W-WHAT?!

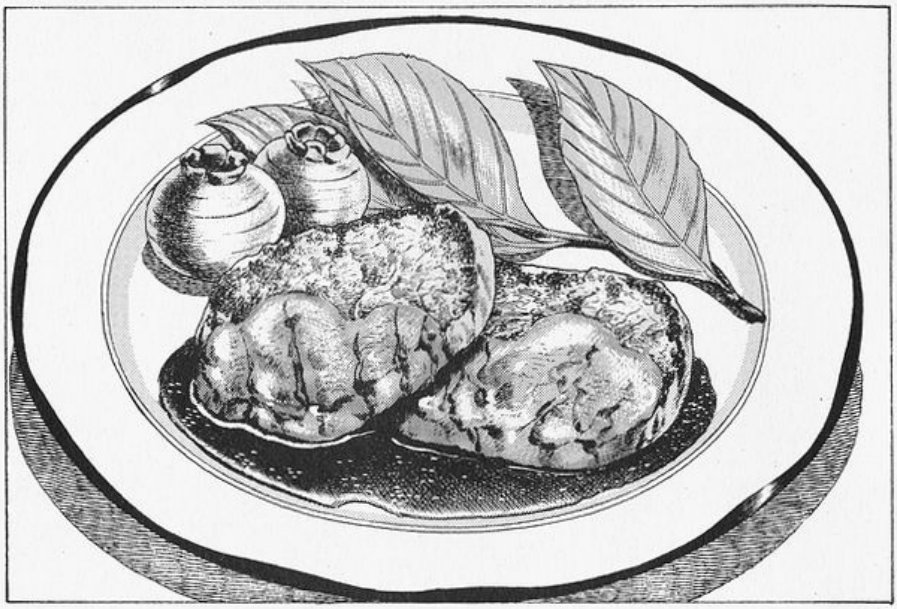
VERY WELL, I SHALL TRY THE KANGAROO.
HEH... YOU'VE PLAYED ME FOR A FOOL, HAVEN'T YOU?
I KNEW THIS WAS THE ONLY WAY I COULD GET YOU TO TRY KANGAROO, SIR...
I'M SORRY.

19


NGH!
IT COULD JUST BE THAT THE PERSON WHO COOKED IT IS SIMPLY INCOMPETENT.
HOWEVER, THE PROBLEM HERE IS THAT IF THE DISH TASTES BAD, IT WON'T BE THE KANGAROO'S FAULT, BUT-



OH, IT'S STARTING TO SMELL DELICIOUS.



20

IT SMELLS WONDERFUL...
I THOUGHT THE SCENT MIGHT BE A BIT GAMEY, BUT...

IT'S KANGAROO, COUNTRY-STYLE.

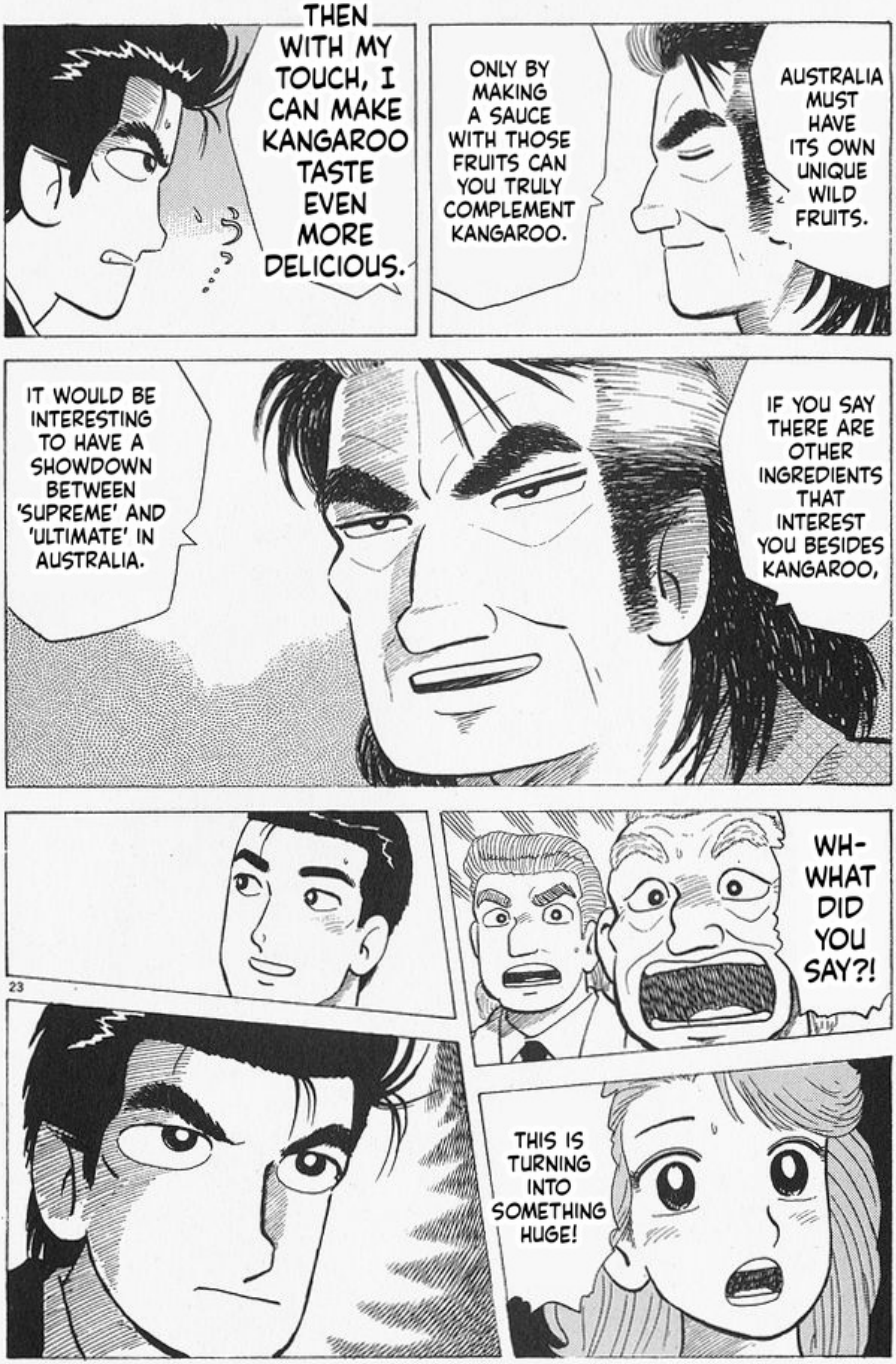
IT DOESN'T LOOK PARTICULARLY DIFFERENT FROM ANY OTHER MEAT.
HO! SO THIS IS KANGAROO.

THE MOUTHFEEL IS SO FINE-GRAINED!
IT'S SO TENDER!
I'M SHOCKED, THE TEXTURE IS LIKE SILK!
HEY, THIS HAS A INCREDIBLY REFINED TASTE!

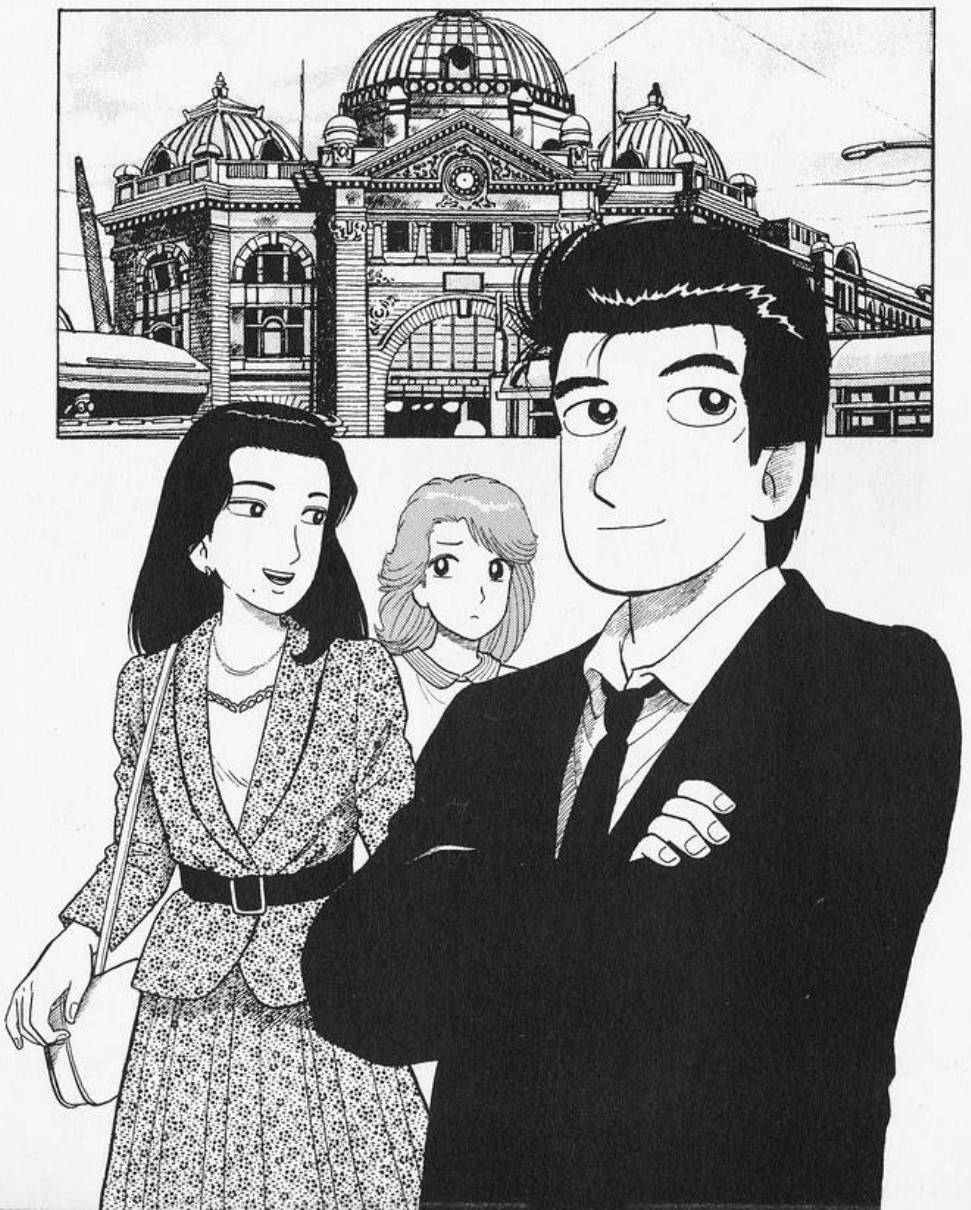
21

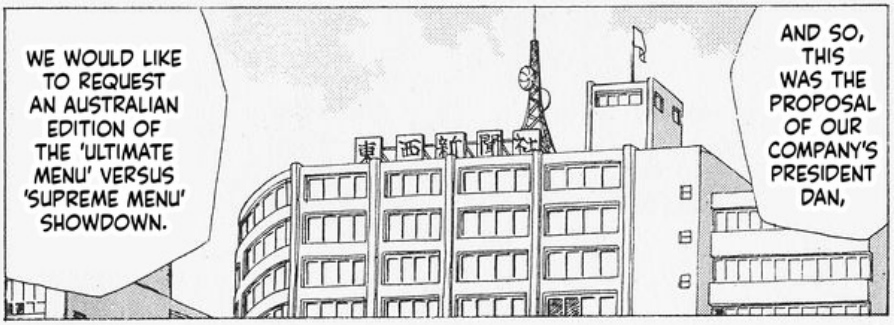
THE MEAT'S QUALITY WAS BEING RUINED BY IMPROPER FREEZING AND THAWING, AS WELL AS CARELESS BUTCHERING.
THE REASON KANGAROO MEAT HAD A BAD REPUTATION WAS SIMPLY DUE TO POOR HANDLING.
THIS MEAT WAS PERFECTLY BLED, BUTCHERED, AND FULLY AGED BEFORE BEING RUSHED FROM AUSTRALIA AT A CONSTANT TWO DEGREES CELSIUS.
THIS IS CALLED THE SADDLE; IT'S THE MEAT FROM AROUND THE KANGAROO'S UPPER LOIN.
IT'S LEAN AND TENDER, JUST LIKE A TOP-GRADE BEEF FILLET.

*TL NOTE: BLACKBERRIES ARE GROWN IN AUSTRALIA. PRIMARILY IN VICTORIA AND TASMANIA.


AUSTRALIA MUST HAVE ITS OWN UNIQUE WILD FRUITS.
ONLY BY MAKING A SAUCE WITH THOSE FRUITS CAN YOU TRULY COMPLEMENT KANGAROO.
THEN WITH MY TOUCH, I CAN MAKE KANGAROO TASTE EVEN MORE DELICIOUS.
IF YOU SAY THERE ARE OTHER INGREDIENTS THAT INTEREST YOU BESIDES KANGAROO,
IT WOULD BE INTERESTING TO HAVE A SHOWDOWN BETWEEN 'SUPREME' AND 'ULTIMATE' IN AUSTRALIA.
WH-WHAT DID YOU SAY?!
THIS IS TURNING INTO SOMETHING HUGE!
23

# 第3話
# 魅惑の大陸〈中編〉



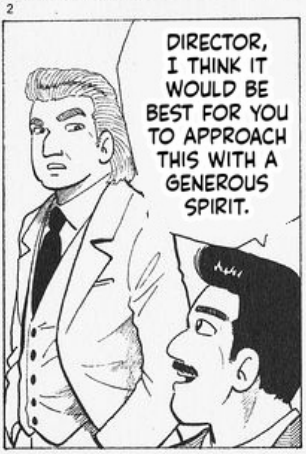

WE WOULD LIKE TO REQUEST AN AUSTRALIAN EDITION OF THE 'ULTIMATE MENU' VERSUS 'SUPREME MENU' SHOWDOWN.
AND SO, THIS WAS THE PROPOSAL OF OUR COMPANY'S PRESIDENT DAN,

HMM...

THE PEOPLE OVER AT TEITO NEWSPAPER ARE ALSO IN FULL AGREEMENT.

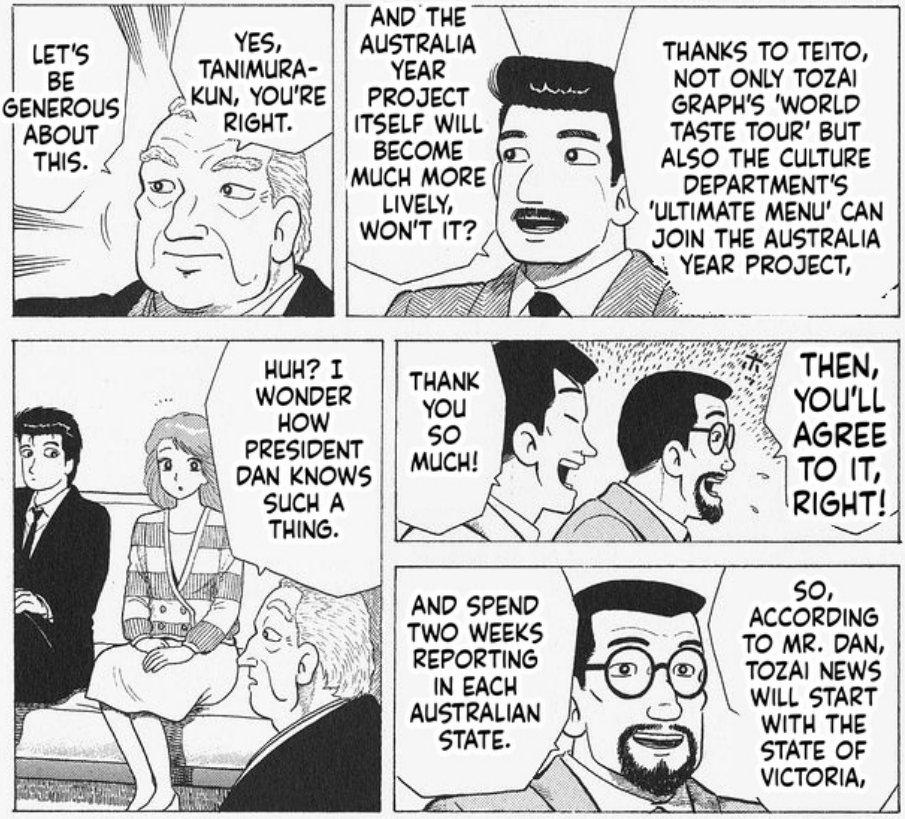
MR. KAIBARA HAS BECOME QUITE ENTHUSIASTIC ABOUT IT AS WELL.
IT SEEMS MR. YAMAOKA'S KANGAROO DISH FROM THE OTHER DAY WAS QUITE A STIMULATION...

2

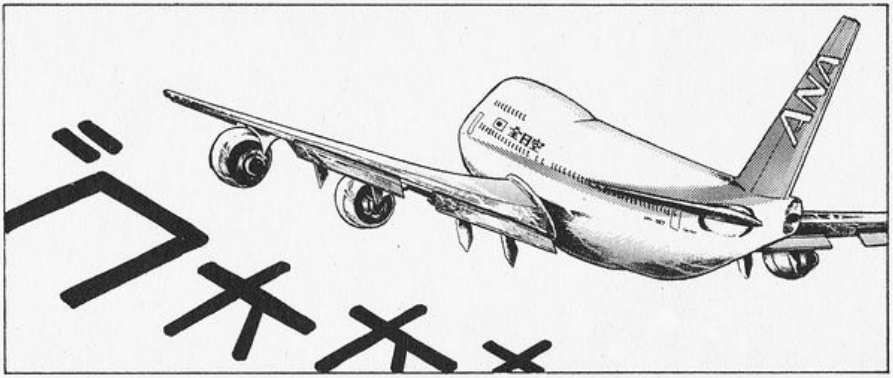

DIRECTOR, I THINK IT WOULD BE BEST FOR YOU TO APPROACH THIS WITH A GENEROUS SPIRIT.

NO, SURELY THAT'S NOT IT...

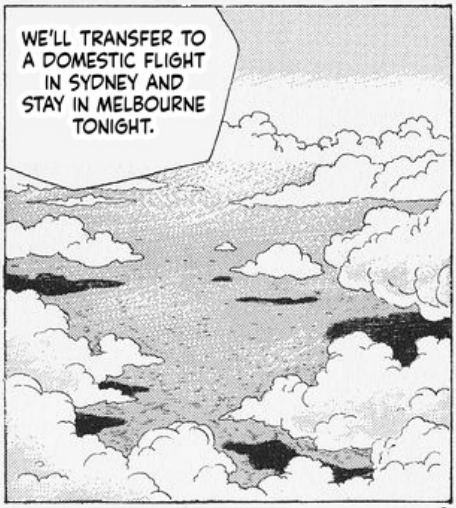
TEITO NEWSPAPER ALWAYS USES SUCH DIRTY TACTICS.
ISN'T TEITO JUST TRYING TO THROW COLD WATER ON OUR PROJECT FOR 'AUSTRALIA YEAR'?


LET'S BE GENEROUS ABOUT THIS.
YES, TANIMURA-KUN, YOU'RE RIGHT.
AND THE AUSTRALIA YEAR PROJECT ITSELF WILL BECOME MUCH MORE LIVELY, WON'T IT?
THANKS TO TEITO, NOT ONLY TOZAI GRAPH'S 'WORLD TASTE TOUR' BUT ALSO THE CULTURE DEPARTMENT'S 'ULTIMATE MENU' CAN JOIN THE AUSTRALIA YEAR PROJECT,
HUH? I WONDER HOW PRESIDENT DAN KNOWS SUCH A THING.
THANK YOU SO MUCH!
THEN, YOU'LL AGREE TO IT, RIGHT!
AND SPEND TWO WEEKS REPORTING IN EACH AUSTRALIAN STATE.
SO, ACCORDING TO MR. DAN, TOZAI NEWS WILL START WITH THE STATE OF VICTORIA,
3
THIS IS HOPELESS.
YAMAOKA IS NO MATCH FOR SOMEONE LIKE PRESIDENT DAN.
キョト
UM... WHEN I MET WITH PRESIDENT DAN...

EVEN IF I SAY NO, YOU'LL JUST FORCE IT ON ME AS A BUSINESS ORDER ANYWAY.
THAT'S FINE WITH ME.
AND I'D LIKE THE 'ULTIMATE' VS. 'SUPREME' BATTLE TO FOLLOW SUIT WITH MATCHES IN EACH STATE.
WELL, WHAT DO YOU THINK, YAMAOKA-KUN, KURITA-KUN?
HMM, SOUNDS GOOD TO ME.
ISN'T THERE A GOOD PLACE IN AUSTRALIA TO DISPOSE OF THIS LAZY BUM?
AND HERE I THOUGHT I'D FINALLY GET TO RELAX IN AUSTRALIA.
THIS IS A REAL PAIN, JUST MORE UNNECESSARY WORK ADDED TO MY PLATE.
4
CROCODILES HAVE MORE HUMANITY THAN YOU!
IS THAT ANY WAY FOR A BOSS TO TALK?!
IN THAT CASE, HOW ABOUT A CROCODILE FARM?
IT WOULD BE A SHAME TO RUIN THIS JAPAN-AUSTRALIA GOODWILL MISSION.
BUT IF THE CROCODILES GOT FOOD POISONING JUST FROM EATING YAMAOKA,


ANA

I'VE BEEN HERE A FEW TIMES FOR PHOTOGRAPHY WORK.
I'M SO EXCITED. IT'S MY FIRST TIME IN AUSTRALIA.

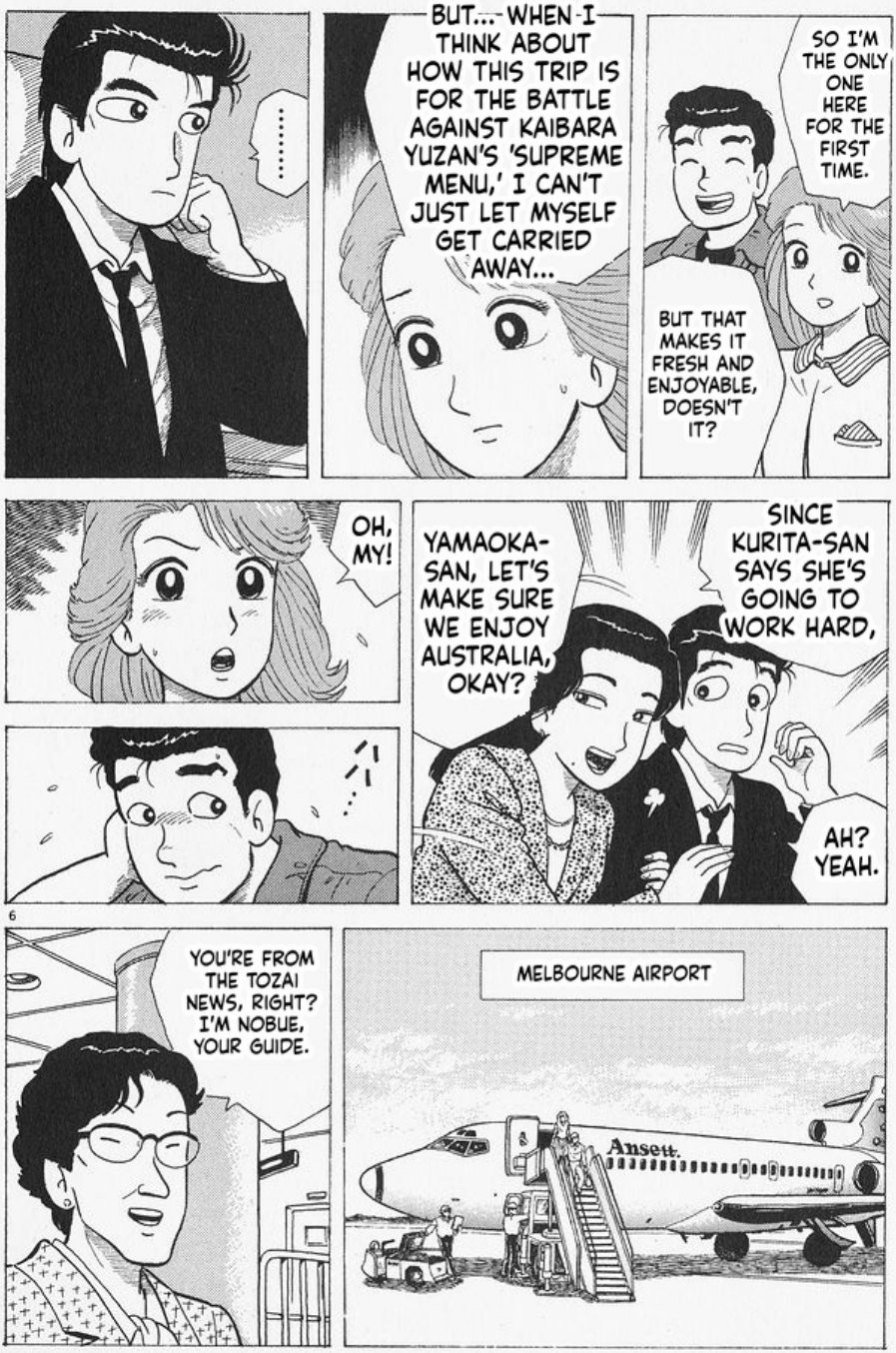

WE'LL TRANSFER TO A DOMESTIC FLIGHT IN SYDNEY AND STAY IN MELBOURNE TONIGHT.

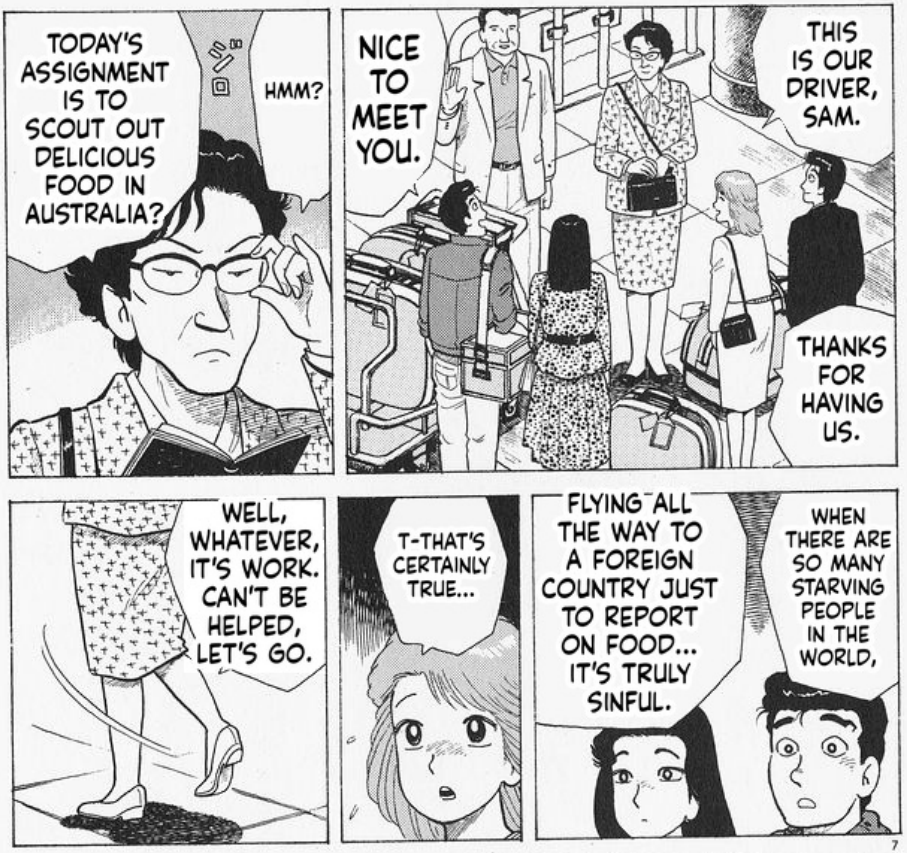
5

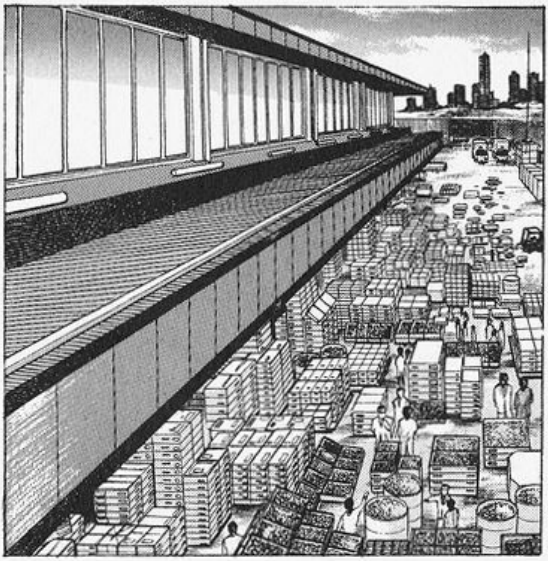
I SAVED UP MONEY WORKING CONSTRUCTION. BUT THE AIRFARE WIPED ME OUT, SO IT WAS A BUDGET TRIP ON JUST BREAD AND WATER.
I CAME WHEN I WAS A STUDENT.

WHAT ABOUT YOU, YAMAOKA-SAN?

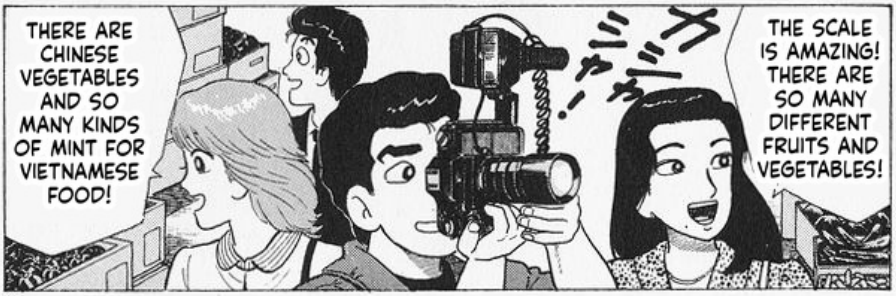
AUSTRALIAN OPALS ARE REALLY SOMETHING SPECIAL.
I CAME HERE FOR MY GRADUATION TRIP AND BOUGHT AN OPAL.


.....
BUT... WHEN I THINK ABOUT HOW THIS TRIP IS FOR THE BATTLE AGAINST KAIBARA YUZAN'S 'SUPREME MENU,' I CAN'T JUST LET MYSELF GET CARRIED AWAY...
SO I'M THE ONLY ONE HERE FOR THE FIRST TIME.
BUT THAT MAKES IT FRESH AND ENJOYABLE, DOESN'T IT?
OH, MY!
...!
YAMAOKA-SAN, LET'S MAKE SURE WE ENJOY AUSTRALIA, OKAY?
SINCE KURITA-SAN SAYS SHE'S GOING TO WORK HARD,
AH? YEAH.
6
YOU'RE FROM THE TOZAI NEWS, RIGHT? I'M NOBUE, YOUR GUIDE.
MELBOURNE AIRPORT
Ansett


TODAY'S ASSIGNMENT IS TO SCOUT OUT DELICIOUS FOOD IN AUSTRALIA?
HMM?
NICE TO MEET YOU.
THIS IS OUR DRIVER, SAM.
THANKS FOR HAVING US.
WELL, WHATEVER, IT'S WORK. CAN'T BE HELPED, LET'S GO.
T-THAT'S CERTAINLY TRUE...
FLYING ALL THE WAY TO A FOREIGN COUNTRY JUST TO REPORT ON FOOD... IT'S TRULY SINFUL.
WHEN THERE ARE SO MANY STARVING PEOPLE IN THE WORLD,
7
FIRST, I'D LIKE TO SEE THE MARKET.
NOW THEN, WHERE SHALL WE START?
GOOD GRIEF...
WHAT A STRICT GUIDE.



Fresh Centre
STOP

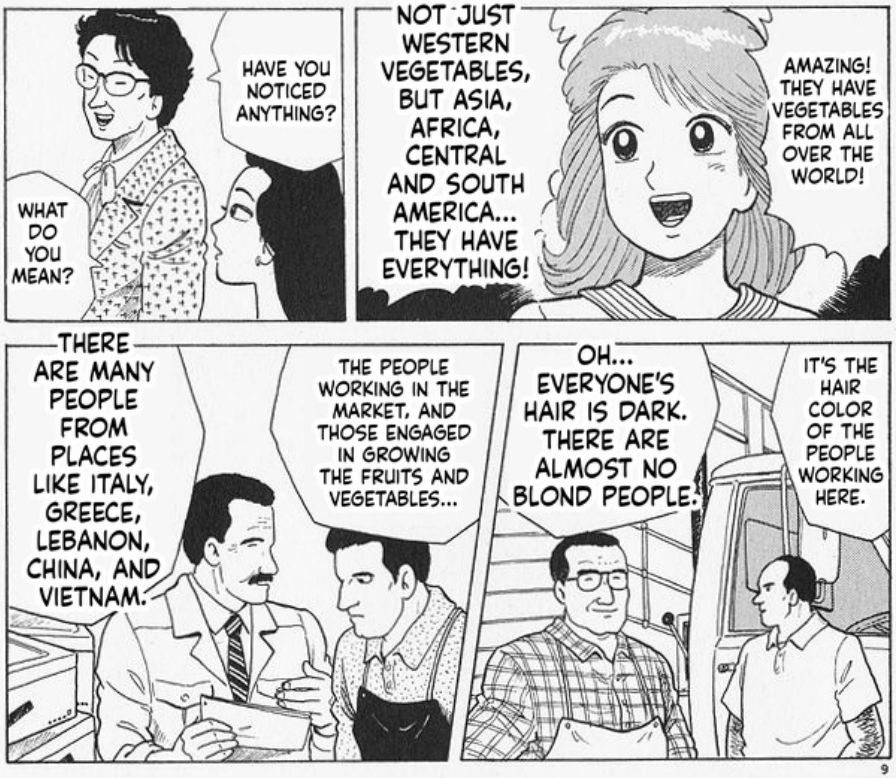

THERE ARE CHINESE VEGETABLES AND SO MANY KINDS OF MINT FOR VIETNAMESE FOOD!
THE SCALE IS AMAZING! THERE ARE SO MANY DIFFERENT FRUITS AND VEGETABLES!

8

WOW! THEY HAVE BITTER MELON TOO!

THEY HAVE CURRY LEAVES TOO!
THIS IS THE LEMONGRASS I SAW IN SRI LANKA.

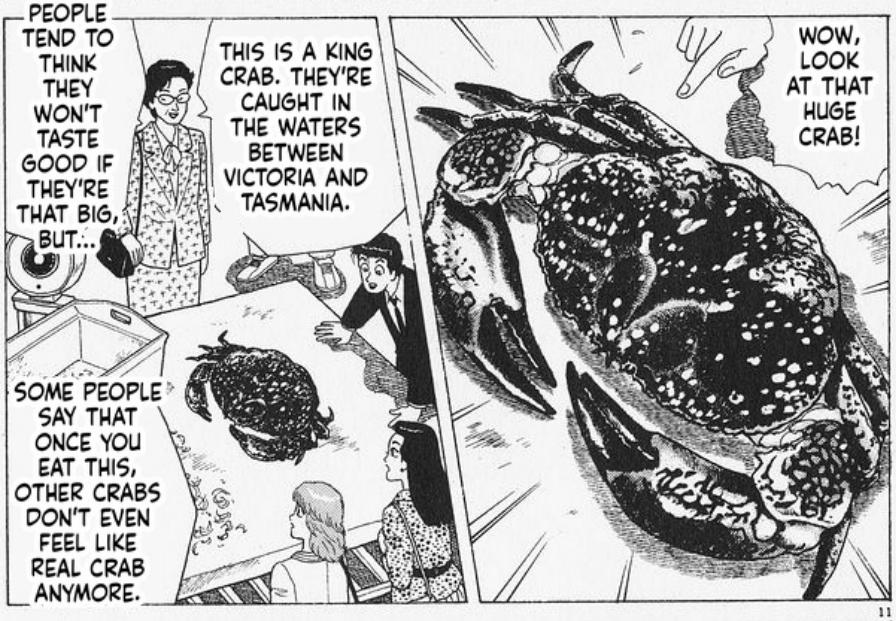
OH MY! THEY EVEN HAVE SHIITAKE MUSHROOMS!
IT ACTUALLY SAYS SHIITAKE RIGHT ON THE BOX!
SHIITAKE
SHIITAKE


HAVE YOU NOTICED ANYTHING?
WHAT DO YOU MEAN?
NOT JUST WESTERN VEGETABLES, BUT ASIA, AFRICA, CENTRAL AND SOUTH AMERICA... THEY HAVE EVERYTHING!
AMAZING! THEY HAVE VEGETABLES FROM ALL OVER THE WORLD!
THERE ARE MANY PEOPLE FROM PLACES LIKE ITALY, GREECE, LEBANON, CHINA, AND VIETNAM.
THE PEOPLE WORKING IN THE MARKET, AND THOSE ENGAGED IN GROWING THE FRUITS AND VEGETABLES...
OH... EVERYONE'S HAIR IS DARK. THERE ARE ALMOST NO BLOND PEOPLE.
IT'S THE HAIR COLOR OF THE PEOPLE WORKING HERE.
9
THAT'S A WONDERFUL WAY OF LOOKING AT IT!
THE IDEA IS TO ACCEPT MANY ETHNIC GROUPS, ALONG WITH THEIR CULTURES, TO ENRICH AUSTRALIAN CULTURE.
THANKS TO THAT, ETHNIC GROUPS FROM ALL OVER THE WORLD BROUGHT THEIR OWN VEGETABLES AND FRUITS, SO WE CAN EAT SUCH A WIDE VARIETY NOW.
BUT IN THE 60S, THEY CHANGED THE POLICY AND STARTED ACCEPTING IMMIGRANTS FROM ALL OVER THE WORLD.
AUSTRALIA USED TO HAVE THE WHITE AUSTRALIA POLICY, ONLY ALLOWING WHITE IMMIGRANTS.
RIGHT NOW, THE NATIONAL POLICY IS ONE OF MULTICULTURALISM.

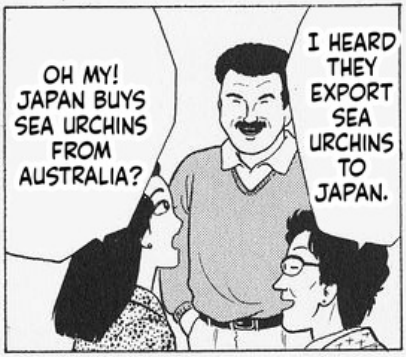
THREE VEAL LEGS FOR FIVE DOLLARS!
COME ON, IT'S CHEAP! GET 'EM WHILE THEY'RE HOT!
QUEEN VICTORIA MARKET
WELCOME
Food Hall
BUT THIS QUEEN VICTORIA MARKET IS A RETAIL MARKET.
THE FRESH MARKET WE WERE AT EARLIER WAS A WHOLESALE MARKET,
HAHA! IT'S SO CHEAP! NOW I CAN EAT AS MUCH MEAT AS I WANT!
THE ENERGY HERE IS AMAZING!
MULTICULTURALISM IS AT WORK HERE, TOO.
EVEN WITH CHEESE, FRANCE AND SWITZERLAND HAVE DIFFERENT VARIETIES.
EVEN WITH THE SAME SALAMI, THE SPANISH AND POLISH KINDS ARE DIFFERENT.
THE SAUSAGES AND CHEESES ARE DIFFERENT DEPENDING ON THE SHOP, TOO.
LET'S HEAD TO THE FISH MARKET NEXT.

10

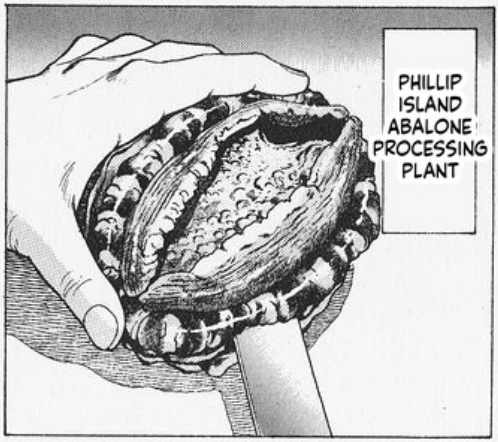
BESIDES, EVEN THE ONES THAT MAKE IT TO THE FISH MARKET ARE OFTEN TRADED PRIVATELY WITHOUT GOING TO AUCTION, SO YOU DON'T SEE MANY DISPLAYED HERE.
SINCE VICTORIA DOESN'T HAVE REGULATIONS, FISHERMEN OFTEN SELL DIRECTLY TO RETAILERS AND RESTAURANTS.


PEOPLE TEND TO THINK THEY WON'T TASTE GOOD IF THEY'RE THAT BIG, BUT...
THIS IS A KING CRAB. THEY'RE CAUGHT IN THE WATERS BETWEEN VICTORIA AND TASMANIA.
SOME PEOPLE SAY THAT ONCE YOU EAT THIS, OTHER CRABS DON'T EVEN FEEL LIKE REAL CRAB ANYMORE.
WOW, LOOK AT THAT HUGE CRAB!

11

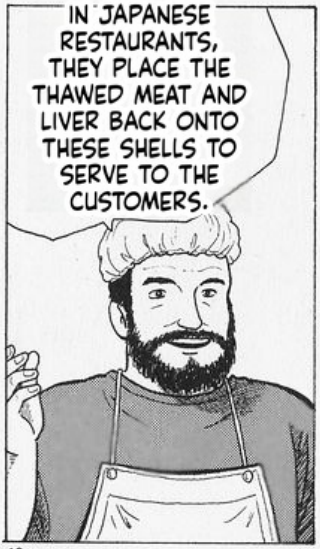

OH MY! JAPAN BUYS SEA URCHINS FROM AUSTRALIA?
I HEARD THEY EXPORT SEA URCHINS TO JAPAN.

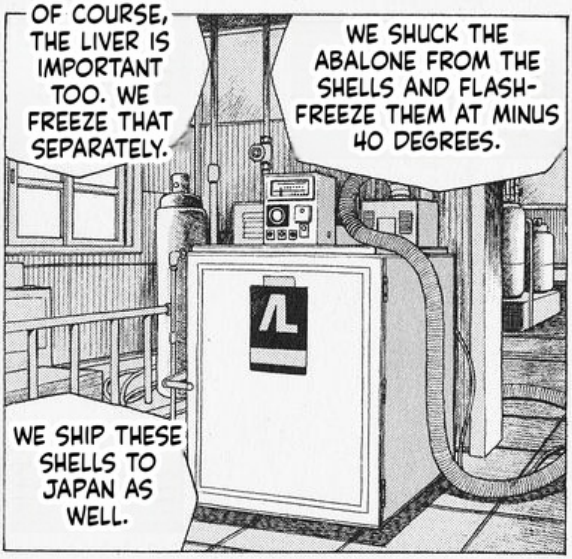
IT SEEMS PEOPLE OF GREEK DESCENT EAT THEM, BUT THOSE OF BRITISH DESCENT WON'T TOUCH THEM.
THEY EVEN SELL SEA URCHINS. I GUESS AUSTRALIANS EAT THEM TOO.


PHILLIP ISLAND ABALONE PROCESSING PLANT

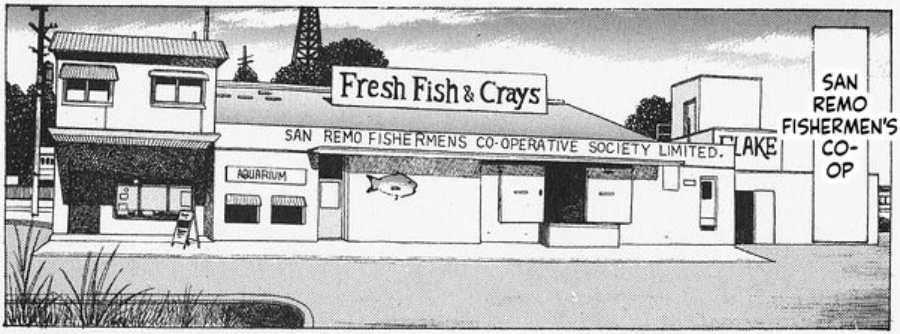
THE JAPANESE OBSESSION WITH FOOD IS REALLY SOMETHING ELSE.

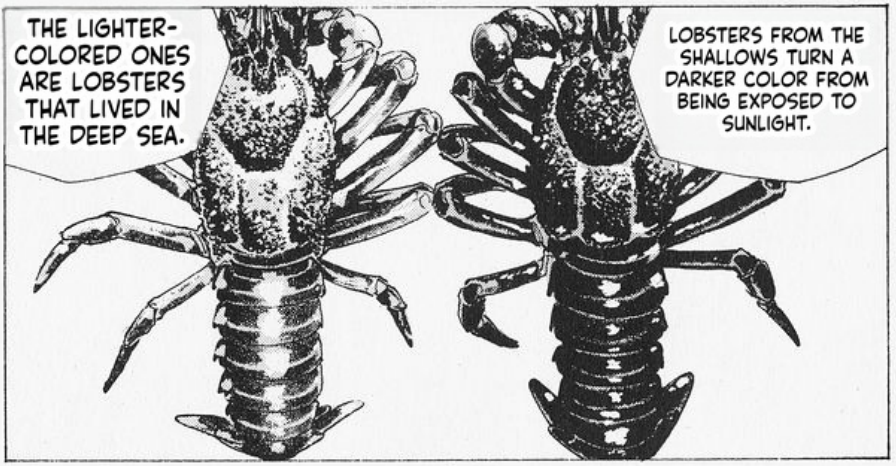
I'LL SHOW YOU SOMETHING EVEN MORE INTERESTING.
YOU SHOULDN'T BE SO SURPRISED JUST BY SOME SEA URCHIN.


IN JAPANESE RESTAURANTS, THEY PLACE THE THAWED MEAT AND LIVER BACK ONTO THESE SHELLS TO SERVE TO THE CUSTOMERS.


OF COURSE, THE LIVER IS IMPORTANT TOO. WE FREEZE THAT SEPARATELY.
WE SHUCK THE ABALONE FROM THE SHELLS AND FLASH-FREEZE THEM AT MINUS 40 DEGREES.
WE SHIP THESE SHELLS TO JAPAN AS WELL.

12


Fresh Fish & Crays
SAN REMO FISHERMENS CO-OPERATIVE SOCIETY LIMITED.
AQUARIUM
LAKE
SAN REMO FISHERMEN'S CO-OP

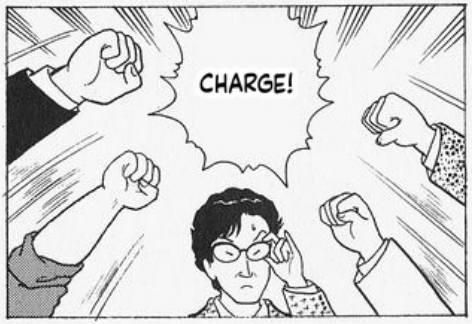

THE LIGHTER-COLORED ONES ARE LOBSTERS THAT LIVED IN THE DEEP SEA.
LOBSTERS FROM THE SHALLOWS TURN A DARKER COLOR FROM BEING EXPOSED TO SUNLIGHT.

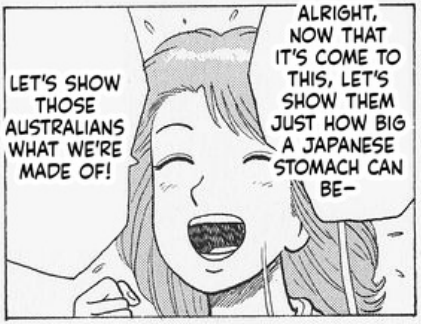
I WONDER IF THEY'RE GOING TO EAT THEIR WAY THROUGH THE WHOLE WORLD.
GOOD GRIEF... THE JAPANESE STOMACH IS SOMETHING ELSE...

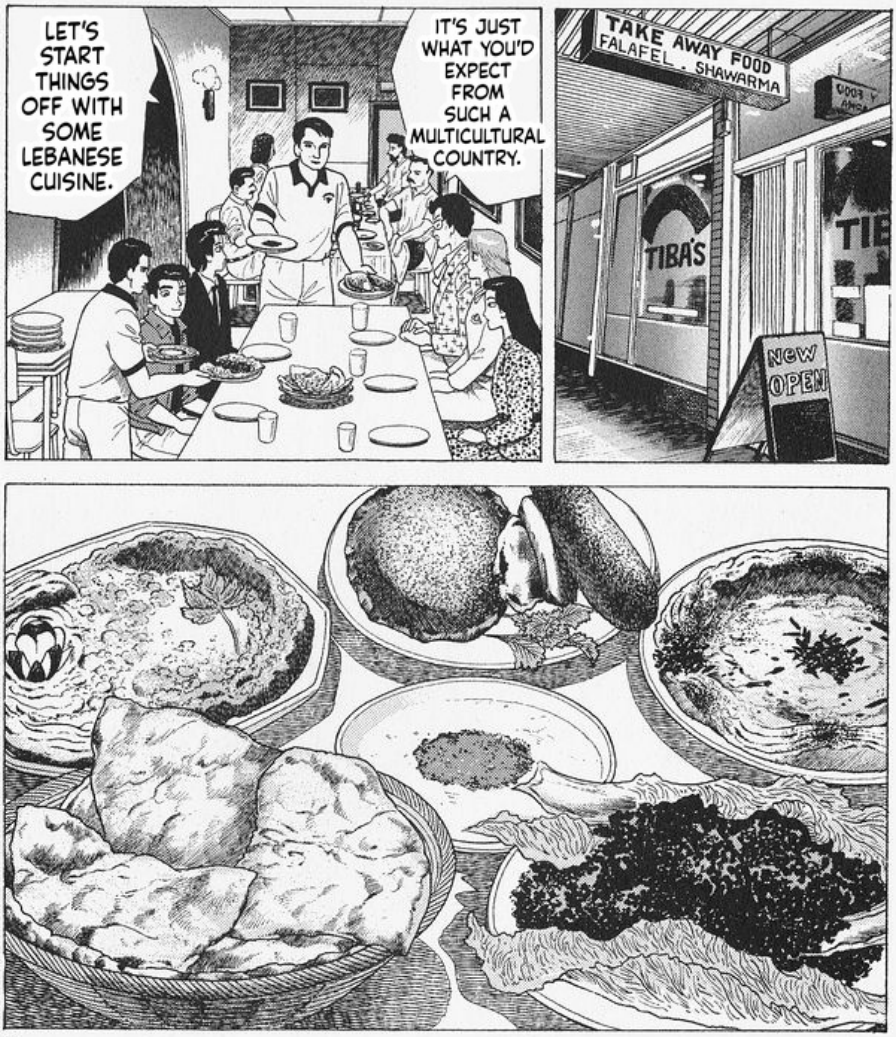
THESE LOBSTERS ARE GOING TO BE EXPORTED TO JAPAN.

I'M GETTING HUNGRY.
I KNOW I'M SAYING THIS RIGHT AS WE'RE STARTING, BUT...

13


CHARGE!


LET'S SHOW THOSE AUSTRALIANS WHAT WE'RE MADE OF!
ALRIGHT, NOW THAT IT'S COME TO THIS, LET'S SHOW THEM JUST HOW BIG A JAPANESE STOMACH CAN BE-


LET'S START THINGS OFF WITH SOME LEBANESE CUISINE.
IT'S JUST WHAT YOU'D EXPECT FROM SUCH A MULTICULTURAL COUNTRY.
TAKE AWAY FOOD
FALAFEL . SHAWARMA
TIBA'S
NEW OPEN
14
YOU OPEN THE BREAD LIKE THIS...
IN THAT CASE, LEAVE IT TO ME.
THIS IS MY FIRST TIME HAVING LEBANESE FOOD.

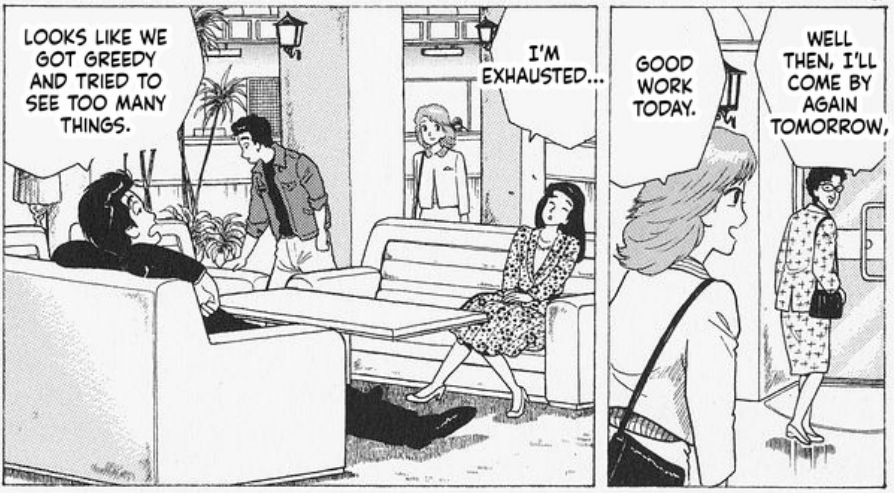
THEN TOP IT WITH KEBAB, LEBANESE SAUSAGE, OR WHATEVER YOU LIKE,
TOP IT WITH SOME TABBOULEH SALAD,
OR EVEN SPREAD BOTH.
SPREAD EITHER THE BABA GHANOUSH MADE FROM MASHED EGGPLANT, OR THE YOGURT SAUCE,
ｸﾗｰｰｰ
GUH-FUH-HUH! IT'S DELICIOUS!!
ROLL UP THE BREAD AND TAKE A HUGE BITE...
I'M DEFINITELY GONNA END UP OVEREATING!
THIS YOGURT SAUCE GIVES IT SUCH A FRESH TASTE!
ALRIGHT, I'M GOING WITH THE CHILI SAUCE.
WOW, WHAT A NEW EXPERIENCE!

IF YOU SPREAD PLENTY OF THIS ON BREAD AND TOP IT WITH SALAD AND MEAT, IT'S INCREDIBLY NUTRITIOUS.
YEAH, IT'S A MASHED CHICKPEA DIP.
THIS HUMMUS DIP IS ESSENTIAL TO LEBANESE CUISINE.
THIS IS GOING TO BE ADDICTIVE.
IT'S WONDERFUL.
HOW DO YOU LIKE IT?
THE ACIDITY OF THE LEMON JUICE GIVES IT A KICK, SO EVEN THOUGH IT'S A MASHED BEAN DIP, THE AFTERTASTE IS QUITE REFRESHING.
THIS IS EXACTLY WHAT MULTICULTURALISM IS.
16
I'VE REALIZED ONE THING...
I DON'T KNOW MUCH ABOUT COMPLICATED THINGS, BUT...
TO HAVE JAPANESE PEOPLE EATING LEBANESE FOOD IN AUSTRALIA, SO FAR FROM LEBANON...
I'M TRULY GLAD I CAME TO AUSTRALIA SEEKING A NEW LIFE.
IT FEELS STRANGE AND YET QUITE DELIGHTFUL.

MULTICULTURALISM IS DELICIOUS!
WHAT?
WHAT IS WRONG WITH YOU?

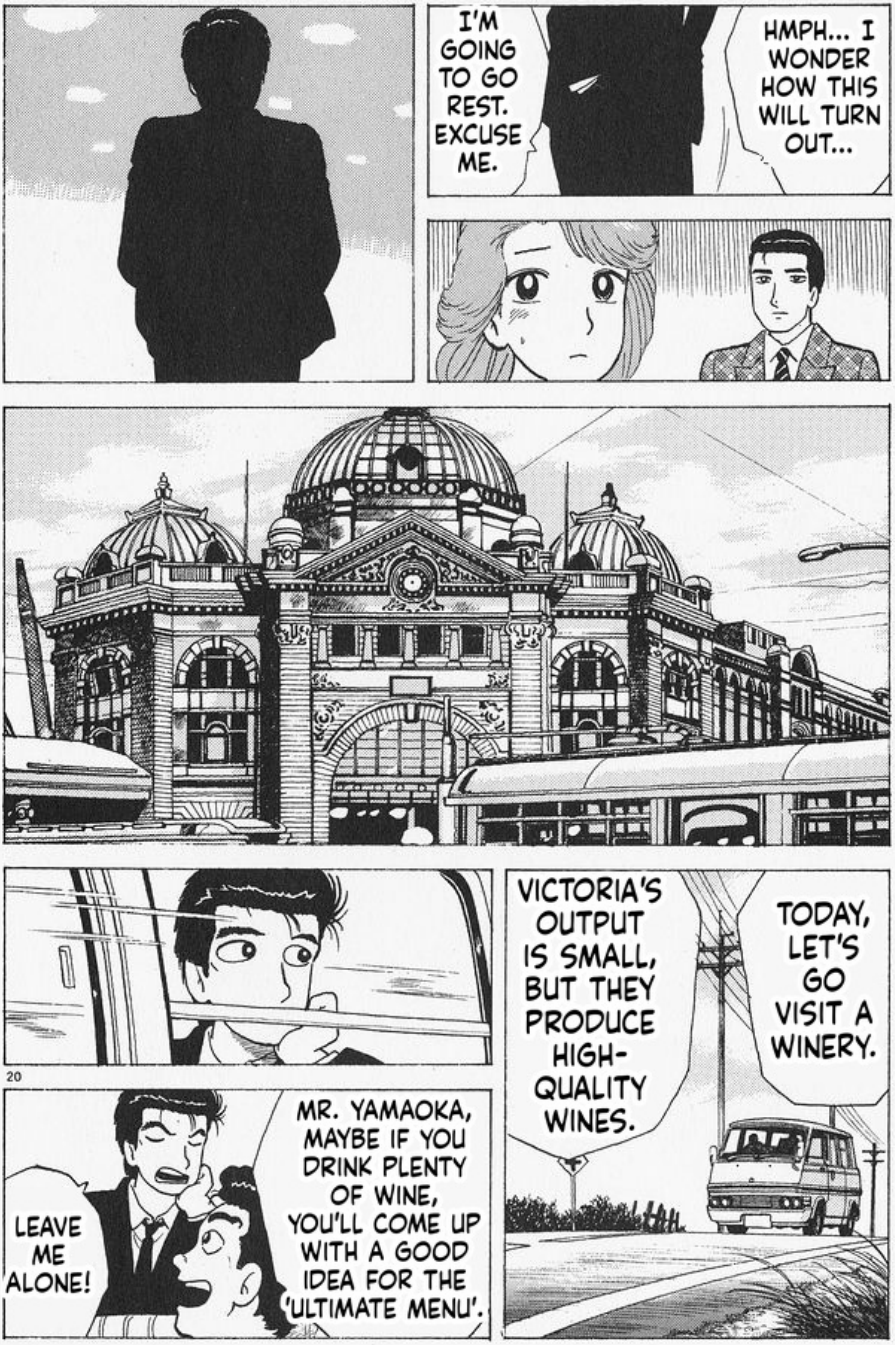
HOTEL MEL

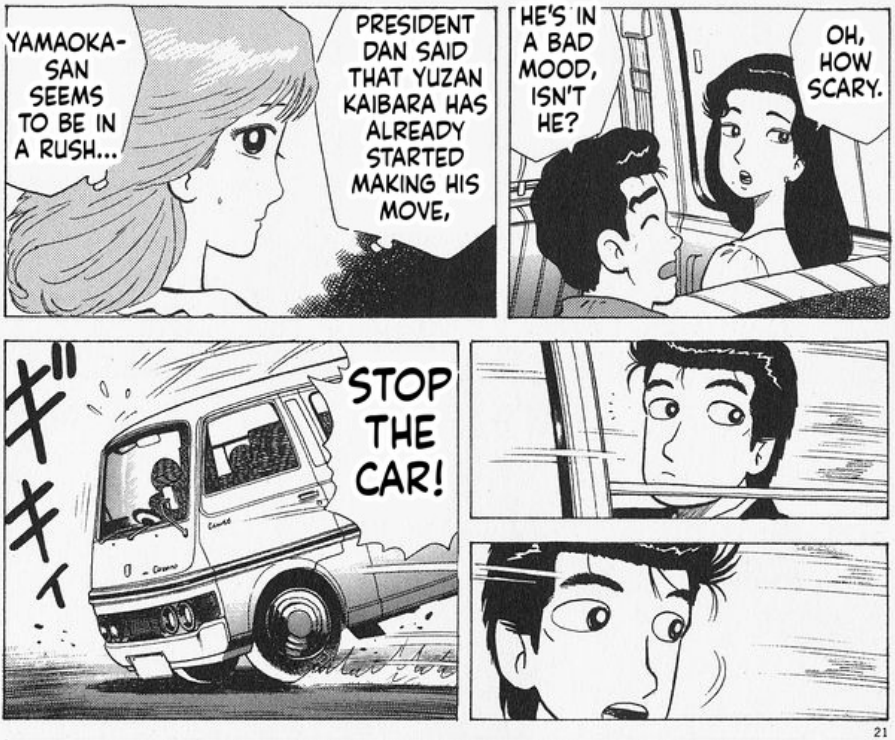
17


LOOKS LIKE WE GOT GREEDY AND TRIED TO SEE TOO MANY THINGS.
I'M EXHAUSTED...
GOOD WORK TODAY.
WELL THEN, I'LL COME BY AGAIN TOMORROW.

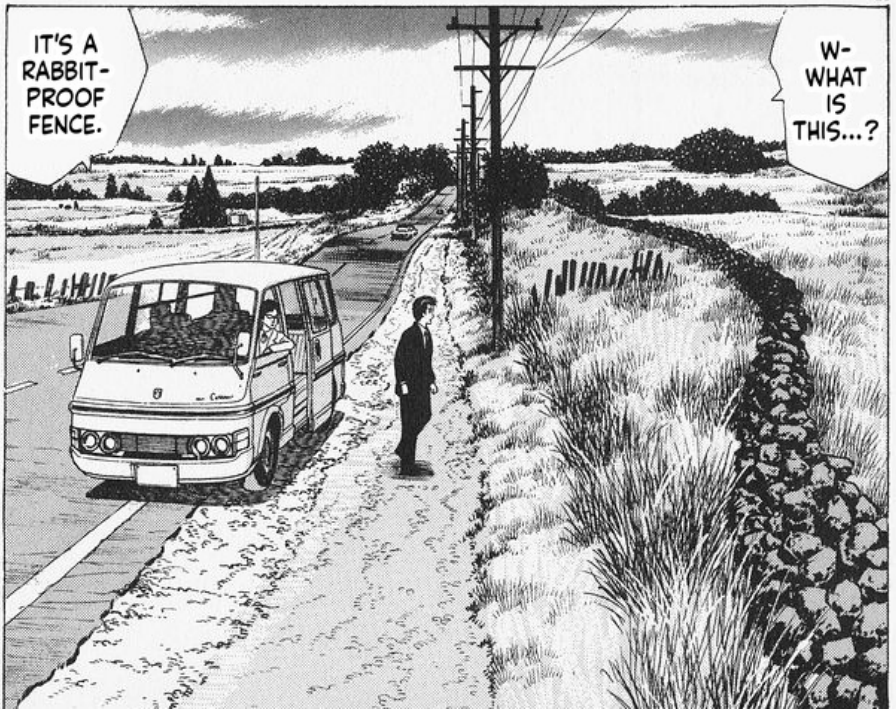
YOU CAN'T REALLY SAY LEBANESE FOOD REPRESENTS AUSTRALIA...
ABALONE AND LOBSTER LACK ANY SENSE OF NOVELTY,
HOW DOES IT LOOK FOR THE 'ULTIMATE MENU'?
BUT AS FAR AS THE 'WORLD TASTE TOUR' COVERAGE GOES, I THINK IT'S GOING WELL.
WELL... WHEN THEY'RE THAT BIG, THERE'S NOT MUCH YOU CAN DO WITH THEM BESIDES JUST BOILING THEM.
ISN'T THAT GINORMOUS KING CRAB INTERESTING, THOUGH?
MY, MY, WHAT BRINGS YOU HERE?
OH MY.
OH, MR. DAN.
18
I FELT A BIT RESPONSIBLE, SO I CAME BY TO SEE HOW THINGS ARE GOING.
AFTER ALL, I'M THE ONE WHO SUGGESTED THIS AUSTRALIA EDITION OF THE 'ULTIMATE' VS. 'SUPREME' SHOWDOWN.
HOW IS EVERYONE DOING?

I'D LIKE TO INVITE EVERYONE TO DINNER TOMORROW EVENING, HOW DOES THAT SOUND?!
OH, MY...
SINCE MR. YAMAOKA AND MR. KINJO ARE WITH HER.
HE'S QUITE CONCERNED ABOUT MS. KURITA, ISN'T HE?
I'M LOOKING FORWARD TO SEEING WHAT KIND OF FEAST PRESIDENT DAN, A MAN OF GREAT WEALTH AND A GOURMET TO BOOT, WILL TREAT US TO!
WELL THEN, LET'S ACCEPT HIS INVITATION!
19
IT SEEMS MR. KAIBARA HAS ALREADY STARTED MAKING HIS MOVE.
I SEE.
BY THE WAY, HOW IS THE 'ULTIMATE MENU' AUSTRALIA EDITION COMING ALONG?
HAHA... I HAVEN'T EVEN GOT A CLUE WHERE TO START...


I'M GOING TO GO REST. EXCUSE ME.
HMPH... I WONDER HOW THIS WILL TURN OUT...
20
MR. YAMAOKA, MAYBE IF YOU DRINK PLENTY OF WINE, YOU'LL COME UP WITH A GOOD IDEA FOR THE 'ULTIMATE MENU'.
LEAVE ME ALONE!
VICTORIA'S OUTPUT IS SMALL, BUT THEY PRODUCE HIGH-QUALITY WINES.
TODAY, LET'S GO VISIT A WINERY.

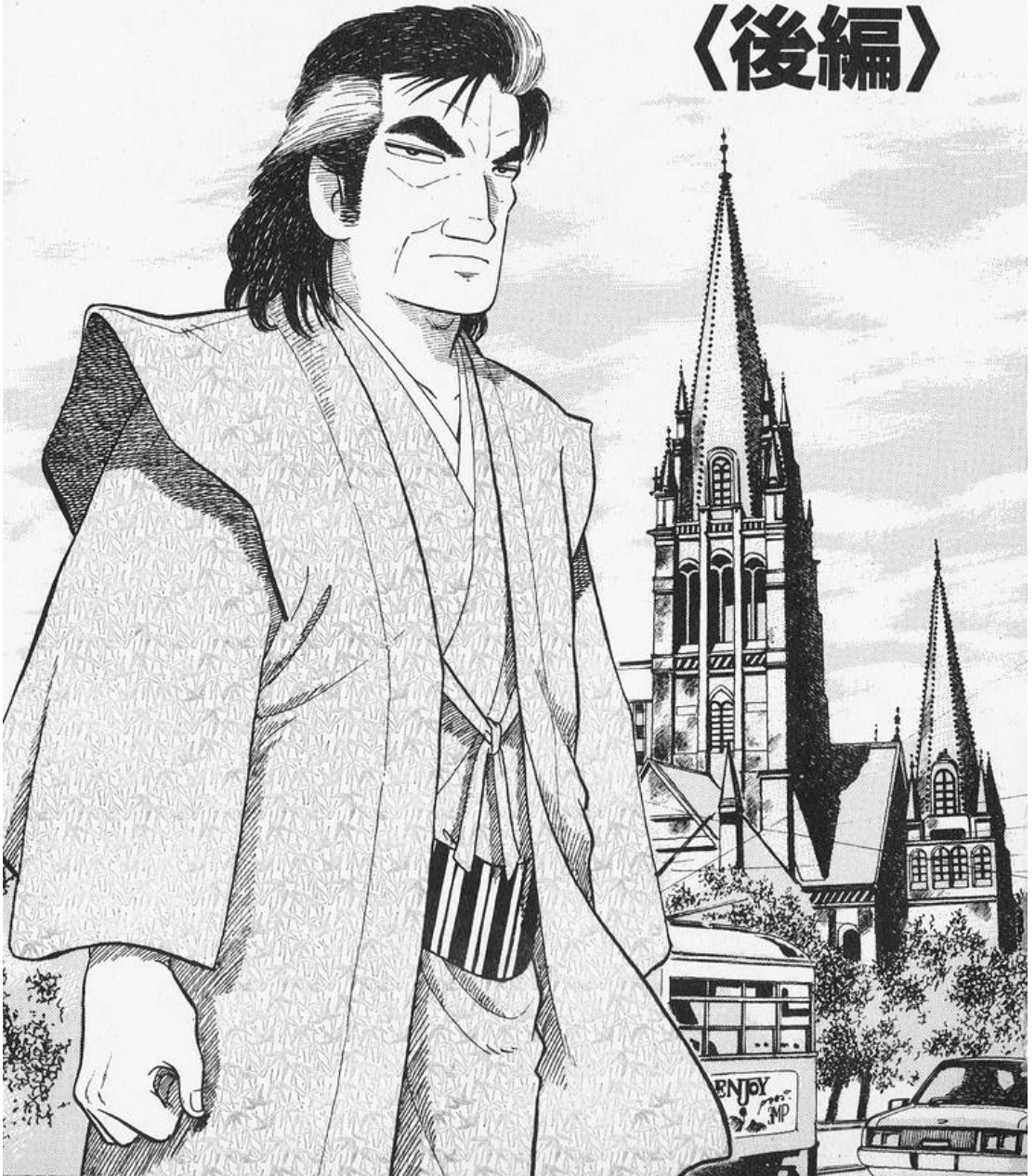

YAMAOKA-SAN SEEMS TO BE IN A RUSH...
PRESIDENT DAN SAID THAT YUZAN KAIBARA HAS ALREADY STARTED MAKING HIS MOVE,
HE'S IN A BAD MOOD, ISN'T HE?
OH, HOW SCARY.
ギキィ
STOP THE CAR!

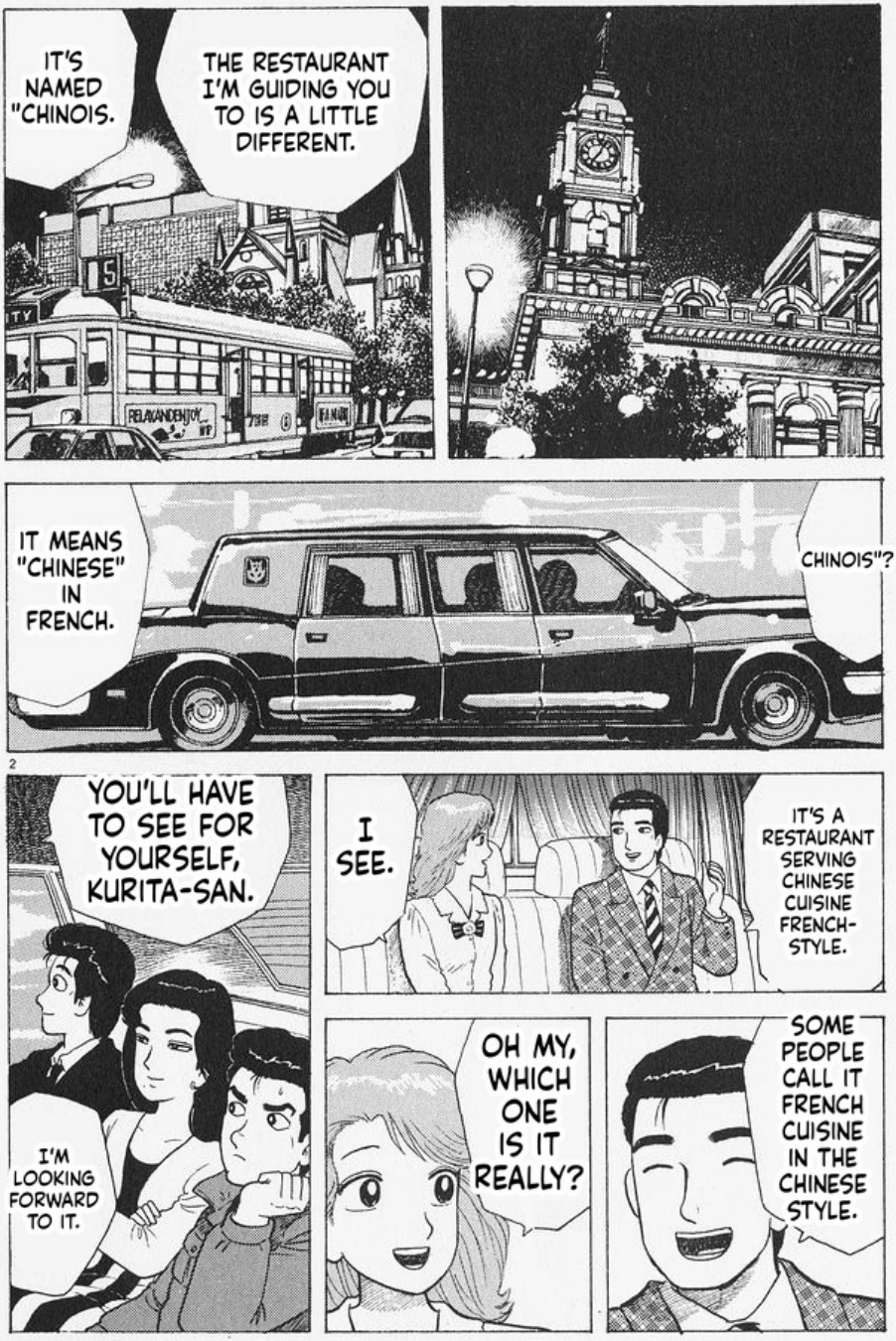


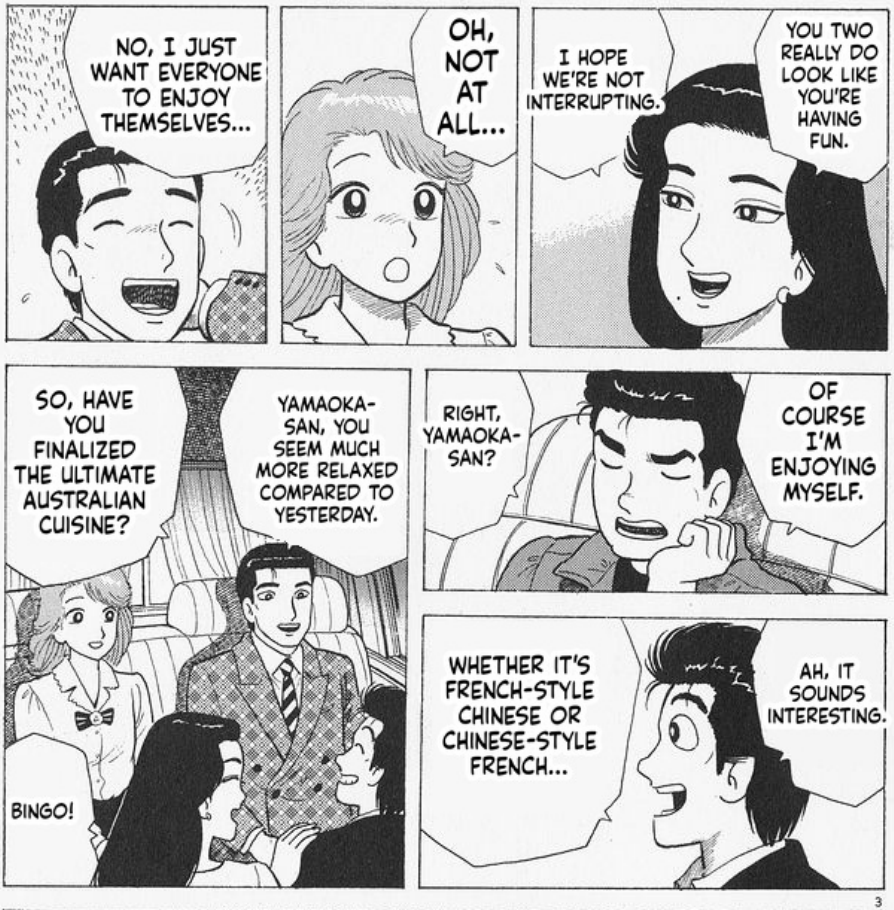

IT'S A RABBIT-PROOF FENCE.
W-WHAT IS THIS...?

IF THEY USED WOOD, THE RABBITS WOULD JUST GNAW HOLES THROUGH IT, SO THEY PILED UP LAVA ROCKS FROM THE NEARBY VOLCANOES INSTEAD.
RABBITS BROUGHT OVER FROM ENGLAND LONG AGO BRED OUT OF CONTROL AND RUINED THE PASTURES AND FIELDS, SO THEY BUILT FENCES TO KEEP THEM OUT.
THIS IS JUST LIKE THE GREAT WALL OF CHINA...
I TAKE MY HAT OFF TO THEM.
IT'S THE FRUIT OF INCREDIBLE PATIENCE AND LABOR.
LAVA ROCKS... FOR TENS, NO, HUNDREDS OF KILOMETERS ON END...
22
YAMAOKA-SAN!
LOOKS LIKE WE MIGHT PULL THIS OFF AFTER ALL.
THE GREAT WALL OF RABBIT FENCES, HUH...

# 第3話
# 魅惑の大陸
## 〈後編〉

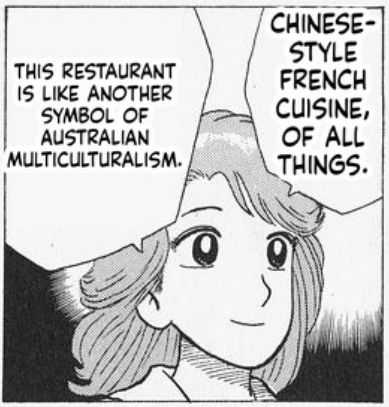


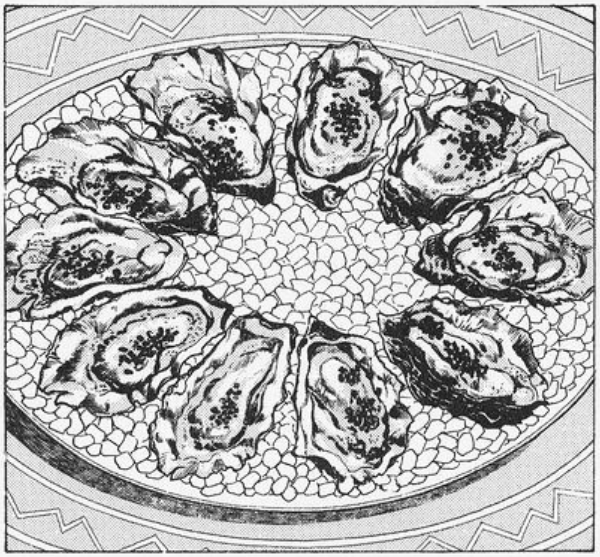

IT'S NAMED "CHINOIS.
THE RESTAURANT I'M GUIDING YOU TO IS A LITTLE DIFFERENT.
IT MEANS "CHINESE" IN FRENCH.
CHINOIS"?
2
YOU'LL HAVE TO SEE FOR YOURSELF, KURITA-SAN.
I'M LOOKING FORWARD TO IT.
I SEE.
IT'S A RESTAURANT SERVING CHINESE CUISINE FRENCH-STYLE.
OH MY, WHICH ONE IS IT REALLY?
SOME PEOPLE CALL IT FRENCH CUISINE IN THE CHINESE STYLE.


NO, I JUST WANT EVERYONE TO ENJOY THEMSELVES...
OH, NOT AT ALL...
I HOPE WE'RE NOT INTERRUPTING.
YOU TWO REALLY DO LOOK LIKE YOU'RE HAVING FUN.
SO, HAVE YOU FINALIZED THE ULTIMATE AUSTRALIAN CUISINE?
YAMAOKA-SAN, YOU SEEM MUCH MORE RELAXED COMPARED TO YESTERDAY.
BINGO!
RIGHT, YAMAOKA-SAN?
OF COURSE I'M ENJOYING MYSELF.
WHETHER IT'S FRENCH-STYLE CHINESE OR CHINESE-STYLE FRENCH...
AH, IT SOUNDS INTERESTING.
3
CHINOIS
PIER
NO... I'VE ONLY JUST FOUND A LEAD; IT'S NOT FINISHED YET.

THEY'RE ALL DRINKING WINE WHILE EATING CHINESE FOOD.
THE OTHER CUSTOMERS ARE ALL WHITE.
HUH... WHAT A STRANGE ATMOSPHERE.
IT SEEMS LIKE CHINESE LIQUORS LIKE SHAOXING WINE EITHER DON'T SUIT THEIR PALATES, OR THEY DON'T EVEN CONSIDER THEM IN THE FIRST PLACE.
IT LOOKS LIKE WESTERNERS THINK DRINKING WINE WITH CHINESE FOOD IS THE NATURAL THING TO DO.
WHY DON'T WE JUST HAVE THEM PREPARE A SELECTION OF THEIR SPECIALTIES FOR US?
I WONDER WHAT'S GOOD HERE.
I PERSONALLY THINK SHAOXING WINE GOES BETTER WITH CHINESE-STYLE SEASONING.
4
AGREED. WHEN YOU'RE UNSURE, IT'S BEST TO LEAVE IT TO THE STAFF.
LET'S GO WITH WINE FOR TODAY.
WELL, THEY DO SAY 'WHEN IN ROME, DO AS THE ROMANS DO.'

EH?
ACTUALLY, THERE'S A REASON I BROUGHT YOU AND MS. KURITA HERE.
A REASON? WHAT IS IT?

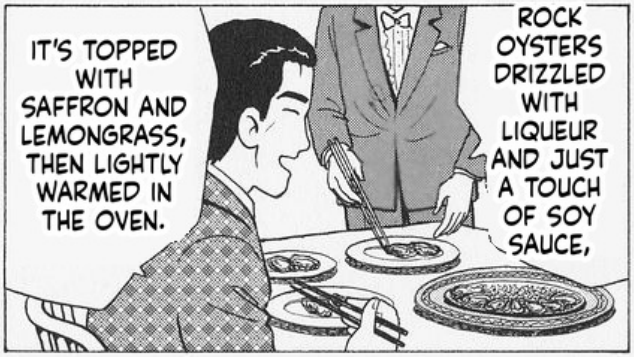

CHINESE-STYLE FRENCH CUISINE, OF ALL THINGS.
THIS RESTAURANT IS LIKE ANOTHER SYMBOL OF AUSTRALIAN MULTICULTURALISM.

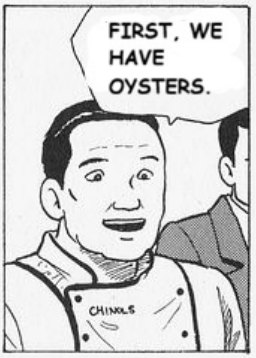


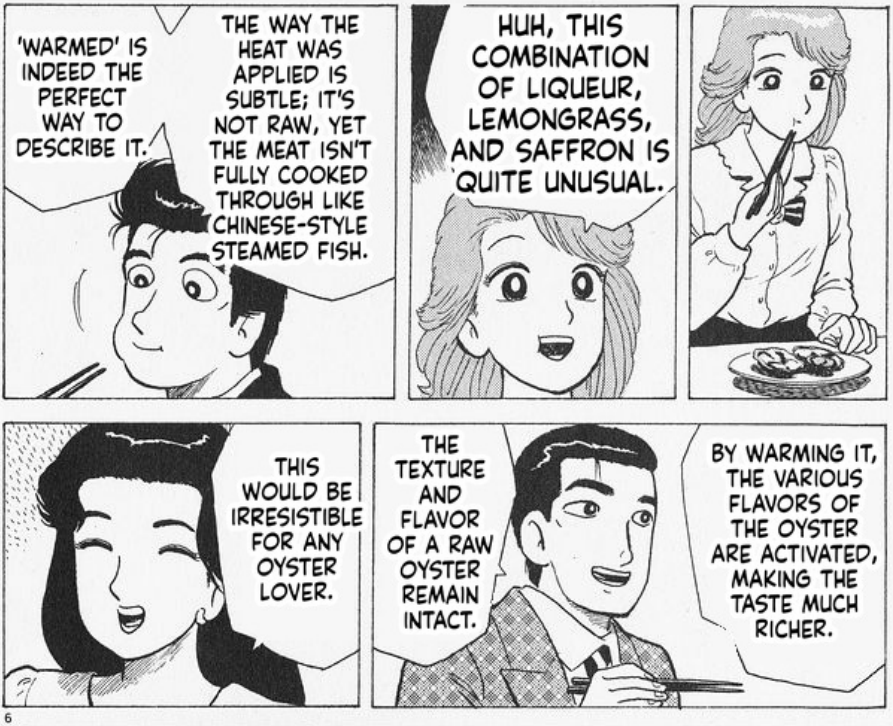
YOU'LL SEE SOON ENOUGH.

SOUNDS LIKE YOU'RE PLOTTING SOMETHING.

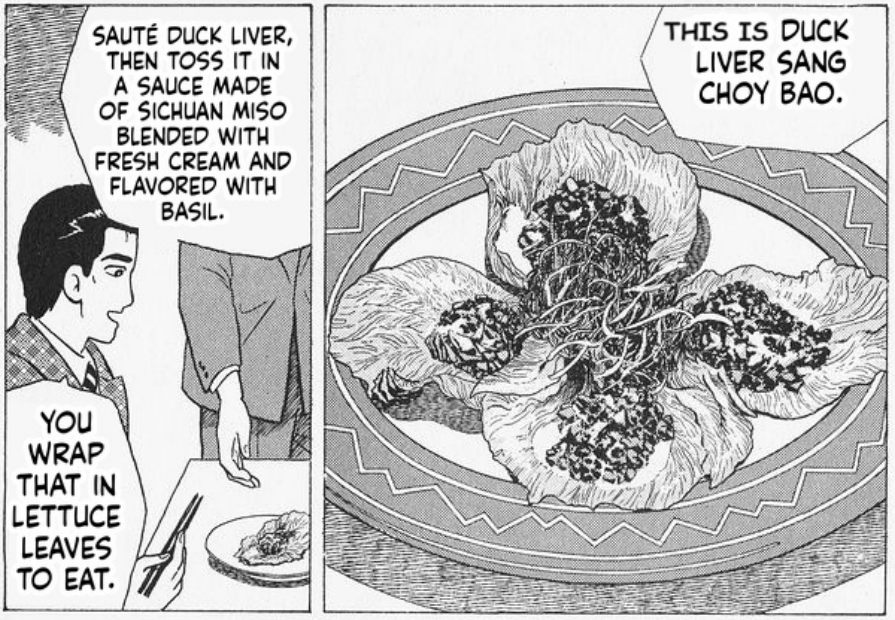
5


IT'S TOPPED WITH SAFFRON AND LEMONGRASS, THEN LIGHTLY WARMED IN THE OVEN.
ROCK OYSTERS DRIZZLED WITH LIQUEUR AND JUST A TOUCH OF SOY SAUCE,

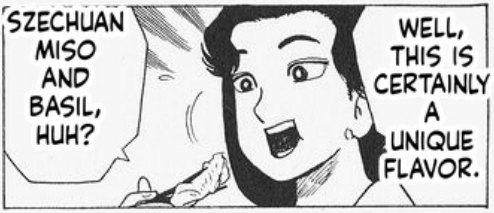

FIRST, WE HAVE OYSTERS.
CHINKLS


'WARMED' IS INDEED THE PERFECT WAY TO DESCRIBE IT.
THE WAY THE HEAT WAS APPLIED IS SUBTLE; IT'S NOT RAW, YET THE MEAT ISN'T FULLY COOKED THROUGH LIKE CHINESE-STYLE STEAMED FISH.
HUH, THIS COMBINATION OF LIQUEUR, LEMONGRASS, AND SAFFRON IS QUITE UNUSUAL.
THIS WOULD BE IRRESISTIBLE FOR ANY OYSTER LOVER.
THE TEXTURE AND FLAVOR OF A RAW OYSTER REMAIN INTACT.
BY WARMING IT, THE VARIOUS FLAVORS OF THE OYSTER ARE ACTIVATED, MAKING THE TASTE MUCH RICHER.

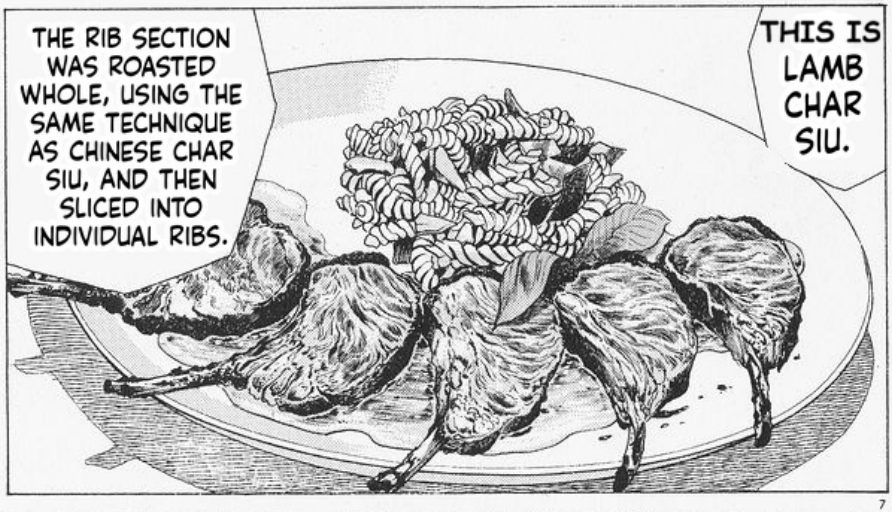
6


SAUTÉ DUCK LIVER, THEN TOSS IT IN A SAUCE MADE OF SICHUAN MISO BLENDED WITH FRESH CREAM AND FLAVORED WITH BASIL.
YOU WRAP THAT IN LETTUCE LEAVES TO EAT.
THIS IS DUCK LIVER SANG CHOY BAO.

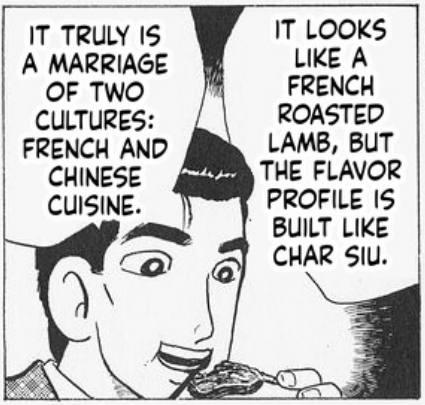
BUT WRAPPING IT IN FRESH LETTUCE MAKES THE TASTE SO REFRESHING.
THE LIVER ALONE FEELS A BIT RICH AND HEAVY,
ハフハフ
ハフハフ

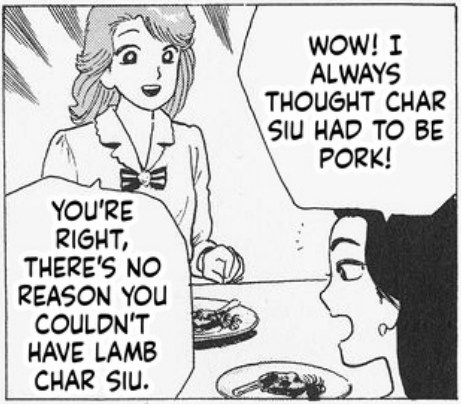

SZECHUAN MISO AND BASIL, HUH?
WELL, THIS IS CERTAINLY A UNIQUE FLAVOR.

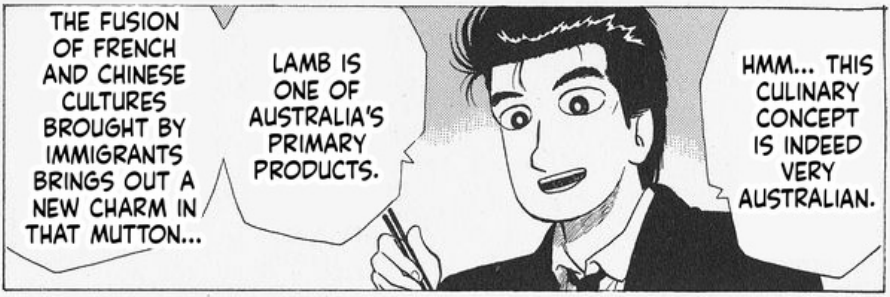
BUT IT PAIRS PERFECTLY WITH THE STRONG SCENT OF THE DUCK LIVER.


THE RIB SECTION WAS ROASTED WHOLE, USING THE SAME TECHNIQUE AS CHINESE CHAR SIU, AND THEN SLICED INTO INDIVIDUAL RIBS.
THIS IS LAMB CHAR SIU.

7


IT TRULY IS A MARRIAGE OF TWO CULTURES: FRENCH AND CHINESE CUISINE.
IT LOOKS LIKE A FRENCH ROASTED LAMB, BUT THE FLAVOR PROFILE IS BUILT LIKE CHAR SIU.


WOW! I ALWAYS THOUGHT CHAR SIU HAD TO BE PORK!
YOU'RE RIGHT, THERE'S NO REASON YOU COULDN'T HAVE LAMB CHAR SIU.

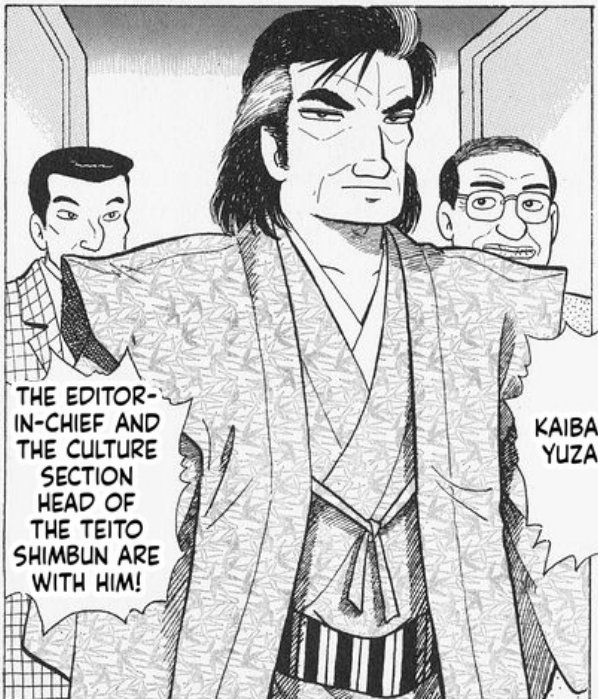

THE FUSION OF FRENCH AND CHINESE CULTURES BROUGHT BY IMMIGRANTS BRINGS OUT A NEW CHARM IN THAT MUTTON...
LAMB IS ONE OF AUSTRALIA'S PRIMARY PRODUCTS.
HMM... THIS CULINARY CONCEPT IS INDEED VERY AUSTRALIAN.

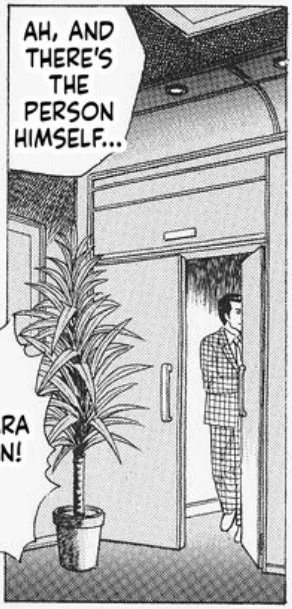
SOMEONE ELSE HAD THE EXACT SAME IDEA.

EH?

THIS CONCEPT WILL WORK PERFECTLY FOR THE 'ULTIMATE MENU' AUSTRALIA ARC.
TRULY, THIS IS THE ESSENCE OF AUSTRALIA.

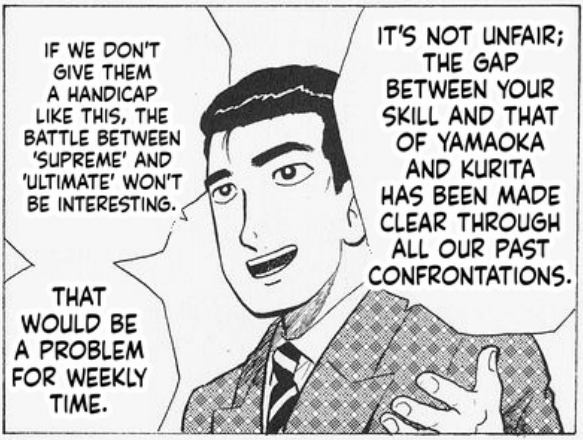
8


THE EDITOR-IN-CHIEF AND THE CULTURE SECTION HEAD OF THE TEITO SHIMBUN ARE WITH HIM!
KAIBARA YUZAN!


AH, AND THERE'S THE PERSON HIMSELF...

ARE YOU LEAVING ALREADY?
WELL, PRESIDENT DAN, THIS IS AN UNEXPECTED SURPRISE.
HMPH.
WHY?
WAIT, YOU KNEW AND STILL BROUGHT THE TOZAI NEWS CROWD...?
WHEN I SAW MR. KAIBARA THE OTHER DAY, HE MENTIONED HE'D BE COMING TO THIS RESTAURANT TODAY, SO I DECIDED TO DROP BY.
IT WAS NO COINCIDENCE.
9
HE SAID THIS METHOD OF SEASONING AND COOKING AUSTRALIAN PRODUCE WITH SUCH DIVERSE CULTURES IS PERFECT FOR THE 'SUPREME MENU' AUSTRALIA EDITION.
MR. KAIBARA SAID THAT WHEN HE VISITED MELBOURNE BEFORE, HE WAS DEEPLY IMPRESSED BY THE FOOD HERE.
!
IT'S TO MAKE THE 'SUPREME' VERSUS 'ULTIMATE' CONFRONTATION IN AUSTRALIA MORE INTERESTING.
WHAT DID YOU SAY?

THE 'ULTIMATE' SIDE WILL EITHER STOP USING THE SAME APPROACH, OR IF THEY DO, THEY WILL STRIVE TO CREATE SOMETHING THAT SURPASSES YOURS, KAIBARA-SENSEI.
EVEN IF YOU TELL THE 'ULTIMATE MENU' TEAM THE FACTS,

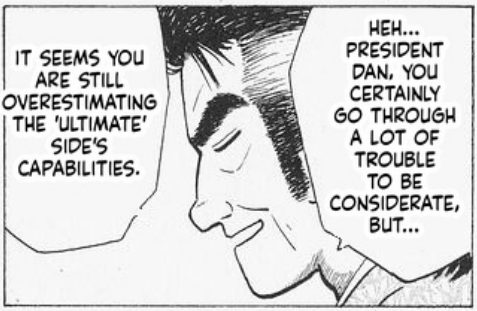

IF WE DON'T GIVE THEM A HANDICAP LIKE THIS, THE BATTLE BETWEEN 'SUPREME' AND 'ULTIMATE' WON'T BE INTERESTING.
IT'S NOT UNFAIR; THE GAP BETWEEN YOUR SKILL AND THAT OF YAMAOKA AND KURITA HAS BEEN MADE CLEAR THROUGH ALL OUR PAST CONFRONTATIONS.
THAT WOULD BE A PROBLEM FOR WEEKLY TIME.

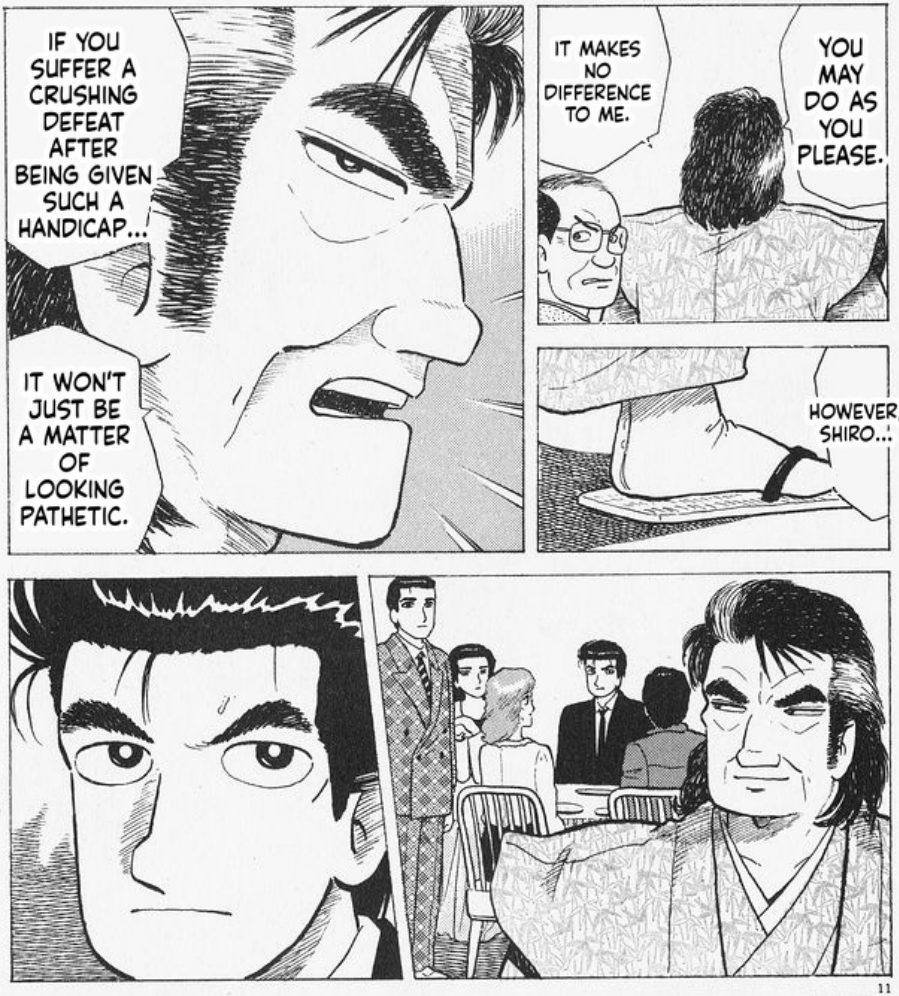
ISN'T THAT UNFAIR!?
THAT'S TERRIBLE! LEAKING THE 'SUPREME' SIDE'S PLANS TO THE 'ULTIMATE' SIDE!

10

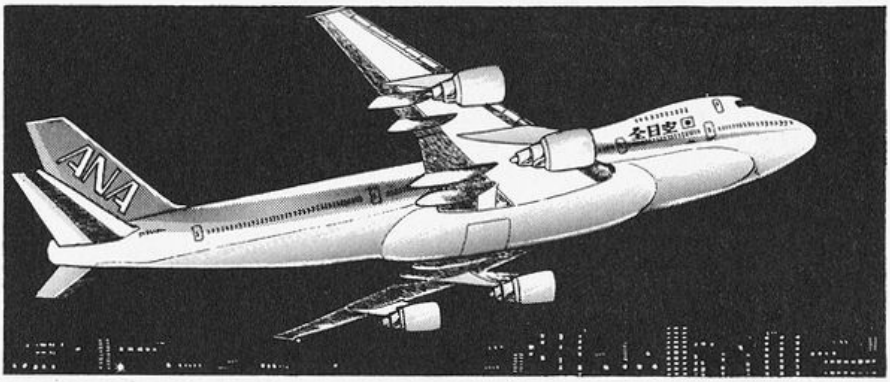
AND EVEN IF YOU REVEAL OUR HAND TO THEM, THEY AREN'T THE TYPE OF PEOPLE WHO CAN COME UP WITH A COUNTER-STRATEGY.
MY GOODNESS!

WHAT DID YOU SAY!?


IT SEEMS YOU ARE STILL OVERESTIMATING THE 'ULTIMATE' SIDE'S CAPABILITIES.
HEH... PRESIDENT DAN, YOU CERTAINLY GO THROUGH A LOT OF TROUBLE TO BE CONSIDERATE, BUT...


IF YOU SUFFER A CRUSHING DEFEAT AFTER BEING GIVEN SUCH A HANDICAP...
IT WON'T JUST BE A MATTER OF LOOKING PATHETIC.
IT MAKES NO DIFFERENCE TO ME.
YOU MAY DO AS YOU PLEASE.
HOWEVER, SHIRO...!
11
HOTEL MELBOU
KURITA, WHEN WILL YOU BE RETURNING TO JAPAN?
WELL THEN, I LOOK FORWARD TO THE SHOWDOWN WITH THE 'SUPREME MENU.' MS.

ブルル…
WELL THEN, SEE YOU AGAIN IN JAPAN.
TODAY MARKS THE END OF THIS RESEARCH TRIP. WE'LL BE HEADING BACK ON TOMORROW EVENING'S FLIGHT.
WE'LL JUST BARELY MAKE IT BACK IN TIME FOR OUR FLIGHT.
IT'S ABOUT AN HOUR'S DRIVE FROM MELBOURNE, AT 'BURNHAM BEECHES COUNTRY HOUSE' IN THE DANDENONG RANGES. LET'S GO TOMORROW FOR LUNCH.
WHAT! REALLY!
I FOUND IT! EXACTLY WHAT YOU WERE LOOKING FOR!
クク
YAMAOKA-SAN!
12
キョトン
YAMAOKA-SAN!
YES! WE MIGHT HAVE MORE THAN JUST A LEAD ON THE AUSTRALIAN VERSION OF THE 'ULTIMATE MENU'—THE PATH AHEAD MIGHT BE OPENING UP!


ANA

THOSE TWO MUST HAVE BEEN EXHAUSTED FROM THE INTERVIEW RIGHT UP UNTIL THE VERY END.

THAT WAS OVER IN A FLASH...
SO THE VICTORIA COVERAGE IS FINALLY OVER...

ゴオオ

13

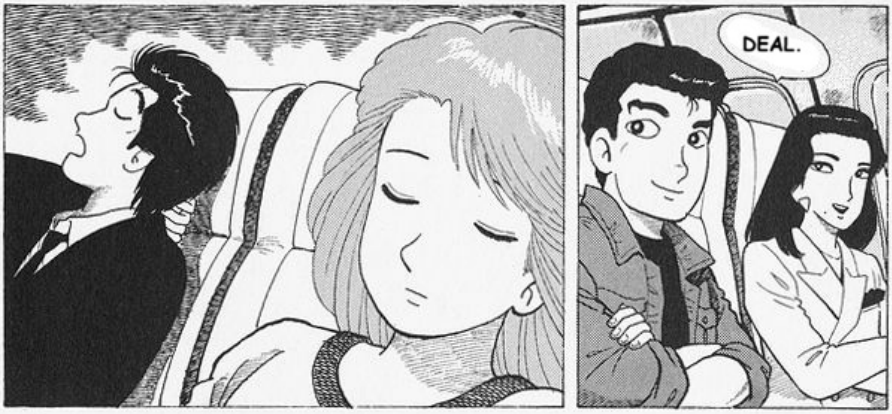
COOPERATE?

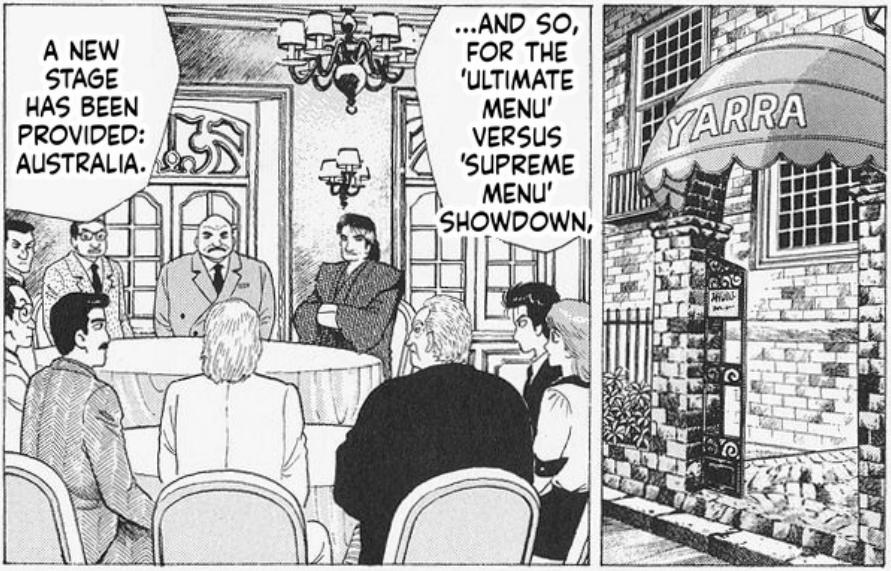
WHY DON'T WE COOPERATE?

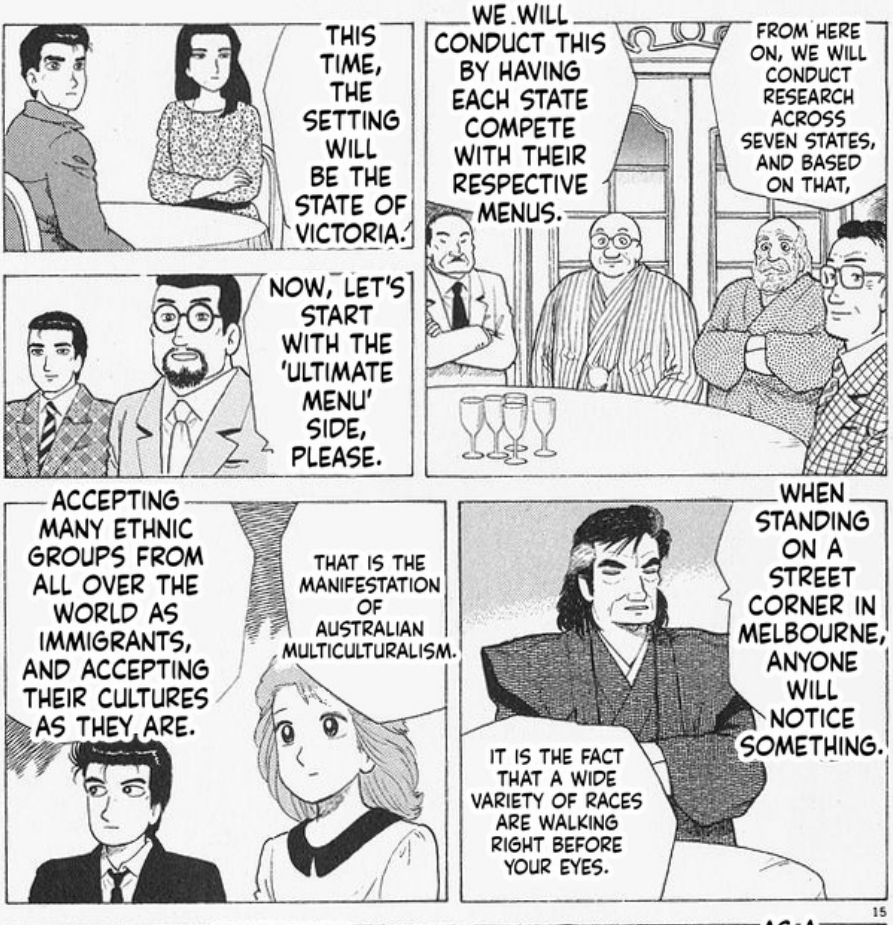
ムッ
IT SEEMS THINGS DIDN'T GO WELL WITH MS. KURITA.

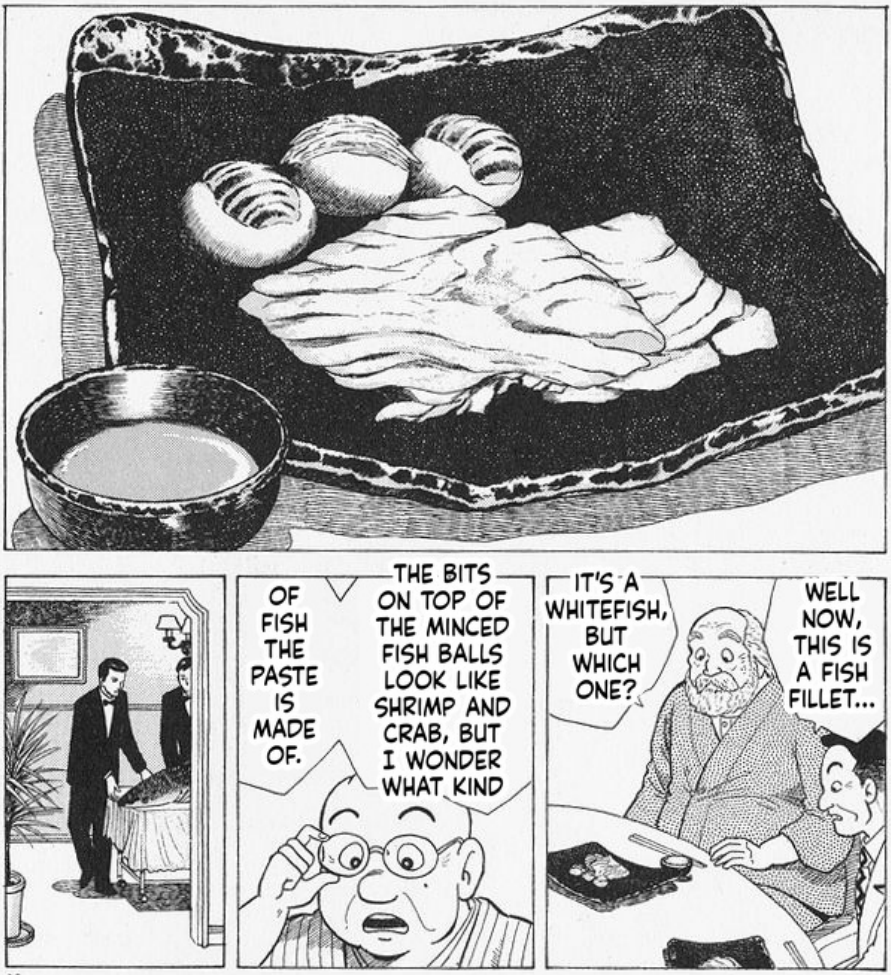
I UNDERSTAND. I'LL HELP YOU MAKE THINGS WORK WITH MS. KURITA, KINJO.
DEAL?
I'LL HELP YOU MAKE THINGS WORK WITH YAMAOKA.

14

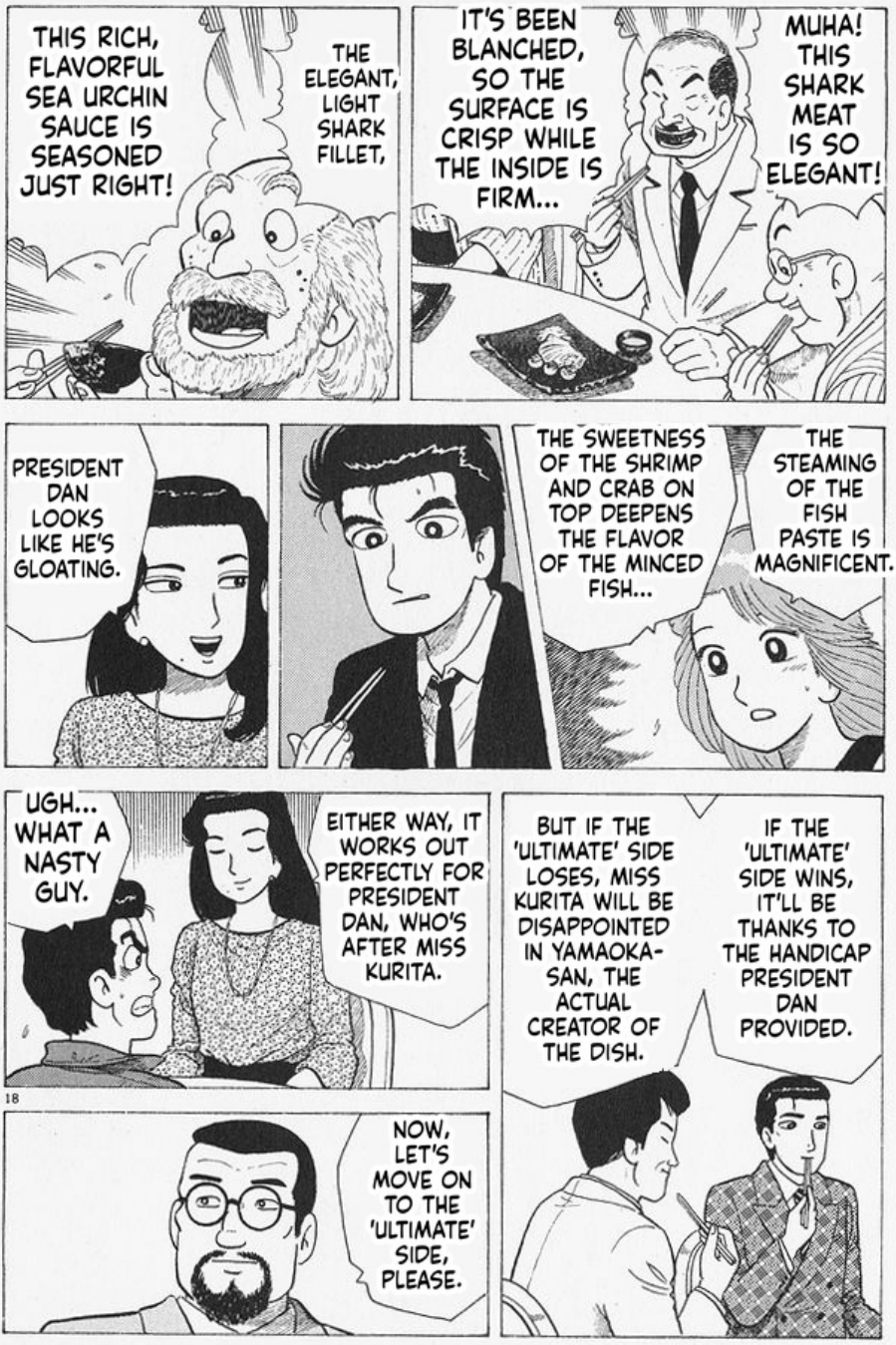

DEAL.


A NEW STAGE HAS BEEN PROVIDED: AUSTRALIA.
...AND SO, FOR THE 'ULTIMATE MENU' VERSUS 'SUPREME MENU' SHOWDOWN,
YARRA

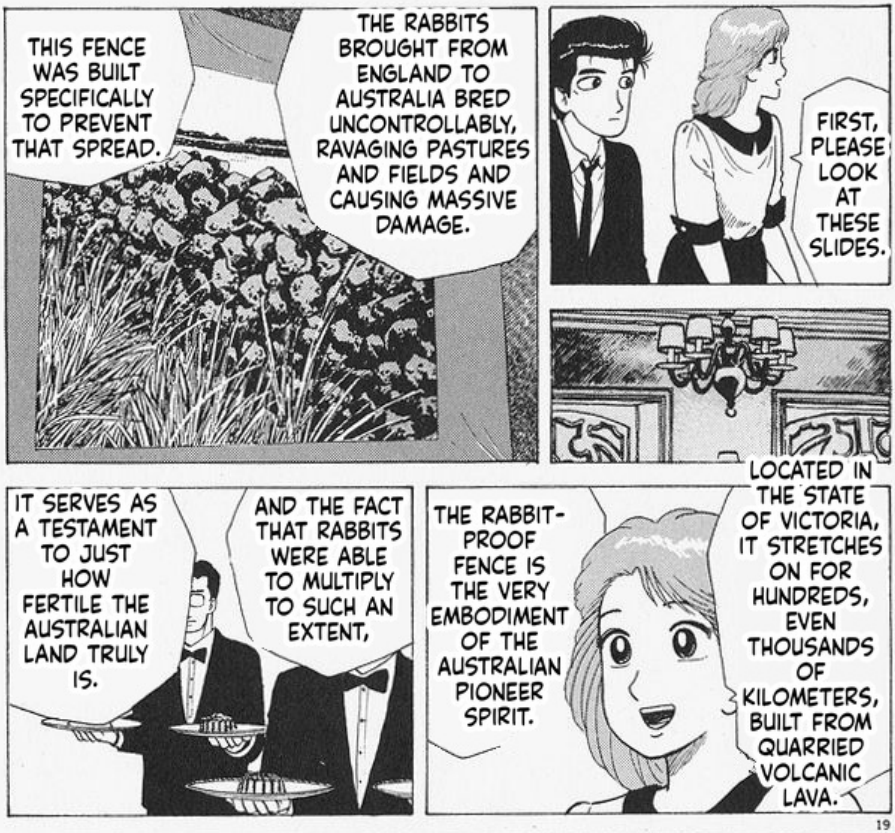

THIS TIME, THE SETTING WILL BE THE STATE OF VICTORIA.
WE WILL CONDUCT THIS BY HAVING EACH STATE COMPETE WITH THEIR RESPECTIVE MENUS.
FROM HERE ON, WE WILL CONDUCT RESEARCH ACROSS SEVEN STATES, AND BASED ON THAT,
NOW, LET'S START WITH THE 'ULTIMATE MENU' SIDE, PLEASE.
ACCEPTING MANY ETHNIC GROUPS FROM ALL OVER THE WORLD AS IMMIGRANTS, AND ACCEPTING THEIR CULTURES AS THEY ARE.
THAT IS THE MANIFESTATION OF AUSTRALIAN MULTICULTURALISM.
WHEN STANDING ON A STREET CORNER IN MELBOURNE, ANYONE WILL NOTICE SOMETHING.
IT IS THE FACT THAT A WIDE VARIETY OF RACES ARE WALKING RIGHT BEFORE YOUR EYES.
15
I HAVE DECIDED TO MAKE IT A DISH THAT REPRESENTS THAT MULTICULTURALISM.
THEREFORE, FOR THE FIRST INSTALLMENT OF THE 'SUPREME MENU' AUSTRALIA EDITION,
IS INDEED MULTICULTURALISM.
AS A RESULT, THE WONDERFUL IDEAL OF MAKING AUSTRALIA AN OPEN SOCIETY WHERE MULTI-ETHNICITIES AND MULTI-CULTURES COEXIST,


THE BITS ON TOP OF THE MINCED FISH BALLS LOOK LIKE SHRIMP AND CRAB, BUT I WONDER WHAT KIND OF FISH THE PASTE IS MADE OF.
IT'S A WHITEFISH, BUT WHICH ONE?
WELL NOW, THIS IS A FISH FILLET...
16
TH-THEN, THIS FILLET AND THE MINCED FISH ARE...!
WHOA, IT'S SHARK!

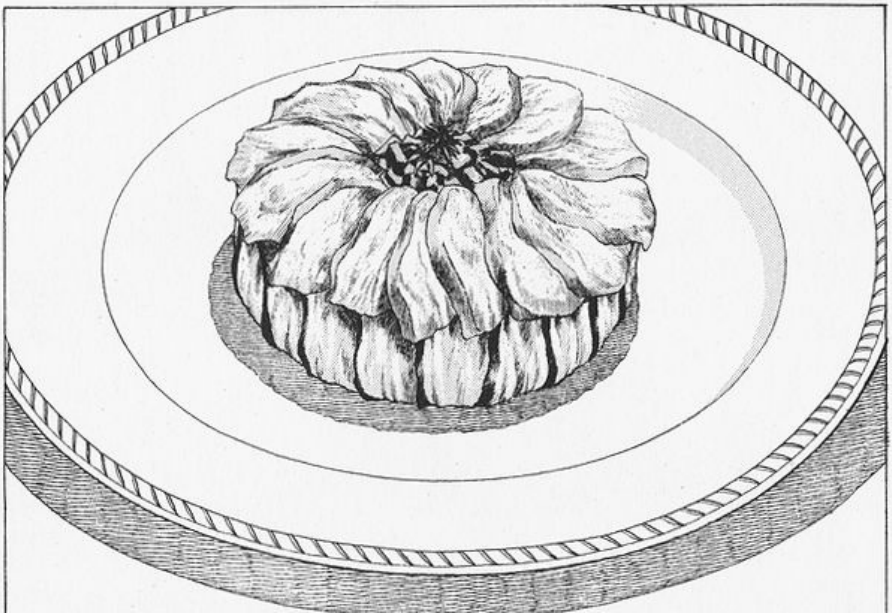
SHARK FISHING IS THRIVING IN THE STATE OF VICTORIA. IN AUSTRALIA, SHOPS SELLING FISH AND CHIPS—FRIED FISH AND FRIED POTATOES—ARE EVERYWHERE AND EXTREMELY POPULAR.
SHARK IS USED AS THE INGREDIENT FOR THAT FISH.
THIS IS AUSTRALIAN SHARK MEAT.
I THINK IT'S A SHAME THAT JAPAN HASN'T BEEN MORE INVOLVED IN AUSTRALIA'S MULTICULTURALISM, WHICH IS THE MOST ADVANCED IDEOLOGY IN THE WORLD.
JAPANESE PEOPLE ARE THE LEAST LIKELY IN THE WORLD TO EMIGRATE, AND THERE ARE VERY FEW PEOPLE OF JAPANESE DESCENT IN AUSTRALIA.
SO, I CREATED THIS DISH WITH THE INTENTION OF SHOWING SOLIDARITY WITH MULTICULTURALISM, EVEN IF ONLY THROUGH FOOD.
ON THE OTHER HAND, WE JAPANESE ACTUALLY HAVE A SURPRISINGLY DEEP CONNECTION WITH SHARKS.
THERE HAVE LONG BEEN REGIONS WHERE SHARK MEAT IS EATEN AS IS, AND IT HAS BEEN HIGHLY VALUED AS AN INGREDIENT FOR KAMABOKO FISH CAKES.
17
ONE COULD SAY THIS DISH IS PERFECTLY SUITED FOR MULTICULTURAL AUSTRALIA.
I PREPARED AUSTRALIAN INGREDIENTS USING THE TECHNIQUES OF JAPANESE FOOD CULTURE.
THIS SAUCE IS MADE BY DISSOLVING AUSTRALIAN SEA URCHIN IN SAKE WITH THE ALCOHOL BOILED OFF, ADDING SOY SAUCE, AND MIXING IN GRATED WASABI.


THIS RICH, FLAVORFUL SEA URCHIN SAUCE IS SEASONED JUST RIGHT!
THE ELEGANT, LIGHT SHARK FILLET,
IT'S BEEN BLANCHED, SO THE SURFACE IS CRISP WHILE THE INSIDE IS FIRM...
MUHA! THIS SHARK MEAT IS SO ELEGANT!
PRESIDENT DAN LOOKS LIKE HE'S GLOATING.
THE SWEETNESS OF THE SHRIMP AND CRAB ON TOP DEEPENS THE FLAVOR OF THE MINCED FISH...
THE STEAMING OF THE FISH PASTE IS MAGNIFICENT.
UGH... WHAT A NASTY GUY.
EITHER WAY, IT WORKS OUT PERFECTLY FOR PRESIDENT DAN, WHO'S AFTER MISS KURITA.
BUT IF THE 'ULTIMATE' SIDE LOSES, MISS KURITA WILL BE DISAPPOINTED IN YAMAOKA-SAN, THE ACTUAL CREATOR OF THE DISH.
IF THE 'ULTIMATE' SIDE WINS, IT'LL BE THANKS TO THE HANDICAP PRESIDENT DAN PROVIDED.
NOW, LET'S MOVE ON TO THE 'ULTIMATE' SIDE, PLEASE.

18


THIS FENCE WAS BUILT SPECIFICALLY TO PREVENT THAT SPREAD.
THE RABBITS BROUGHT FROM ENGLAND TO AUSTRALIA BRED UNCONTROLLABLY, RAVAGING PASTURES AND FIELDS AND CAUSING MASSIVE DAMAGE.
FIRST, PLEASE LOOK AT THESE SLIDES.
IT SERVES AS A TESTAMENT TO JUST HOW FERTILE THE AUSTRALIAN LAND TRULY IS.
AND THE FACT THAT RABBITS WERE ABLE TO MULTIPLY TO SUCH AN EXTENT,
THE RABBIT-PROOF FENCE IS THE VERY EMBODIMENT OF THE AUSTRALIAN PIONEER SPIRIT.
LOCATED IN THE STATE OF VICTORIA, IT STRETCHES ON FOR HUNDREDS, EVEN THOUSANDS OF KILOMETERS, BUILT FROM QUARRIED VOLCANIC LAVA.

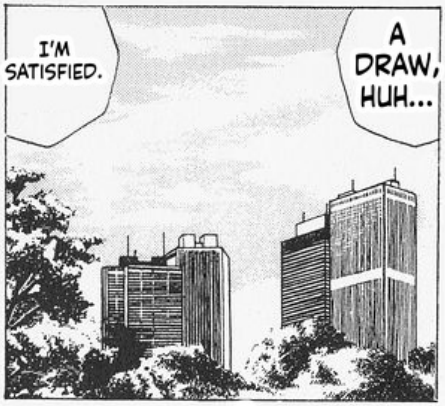




AT THE BURNHAM BEECHES COUNTRY HOUSE IN SHERBROOKE, ON THE OUTSKIRTS OF MELBOURNE.
AFTER EXHAUSTING EVERY LEAD, WE FINALLY DISCOVERED CHEF STEPHEN GOODLAND'S RABBIT DISH
BUT HOW TO COOK IT... THAT IS THE DIFFICULT PART...
AS A SYMBOL OF THE AUSTRALIAN PIONEER SPIRIT, WE CHOSE THE RABBIT-PROOF FENCE AS OUR THEME.
THE RICHNESS OF THOSE VEGETABLE FLAVORS AND THE VIVIDNESS OF THE AROMA ARE GIFTS FROM THE FERTILE SOIL OF VICTORIA.
CHEF STEPHEN'S DISH CONSISTED OF THIN SLICES OF RABBIT MEAT PLACED ATOP A VEGETABLE SALAD,
I SEE, THE FLAVOR OF THIS RABBIT AND THESE VEGETABLES TRULY TASTES OF AUSTRALIA'S RICH EARTH AND THE PIONEER SPIRIT!
AND IT'S FASCINATING HOW ONE CAN TASTE THE VASTNESS AND FERTILITY OF THE AUSTRALIAN LAND ON THE TONGUE!
WE USED THAT AS A BASE, WRAPPED IT IN THIN SLICES OF EGGPLANT, AND PLACED THE RABBIT MEAT ON TOP.
SO, INSTEAD OF A SALAD, WE DECIDED TO SIMMER VARIOUS VEGETABLES TOGETHER TO CREATE A VEGETABLE PÂTÉ,
THE RABBIT MEAT IS MARINATED AND LIGHTLY SEARED, FINISHED TO A STATE THAT IS ALMOST RAW.

WE WILL NOW HAVE THE RESULTS OF THE JUDGING ANNOUNCED.
パチパチ
GOOD GRIEF, I FEEL BOTH RELIEVED AND DISAPPOINTED AT THE SAME TIME...
THE 'ULTIMATE MENU' DISH, WHICH EXPRESSED THE FERTILITY OF THE AUSTRALIAN LAND AND THE PIONEER SPIRIT,
THE 'SUPREME MENU' DISH, WHICH EMBODIED THE IDEOLOGY OF MULTICULTURALISM, WAS TRULY MAGNIFICENT.
パチパチ
WELL, THE NEXT ONE WILL BE THE REAL SHOWDOWN.
WAS ALSO TRULY SPLENDID. BOTH FULLY EXPRESSED THE WONDERS OF AUSTRALIA, AND THEREFORE, I DECLARE THIS MATCH A DRAW.
21

NEXT IS SOUTH AUSTRALIA.


I'M SATISFIED.
A DRAW, HUH...

EH?
IT WOULD BE NICE IF IT WERE JUST COVERAGE FOR THE 'ULTIMATE MENU'.

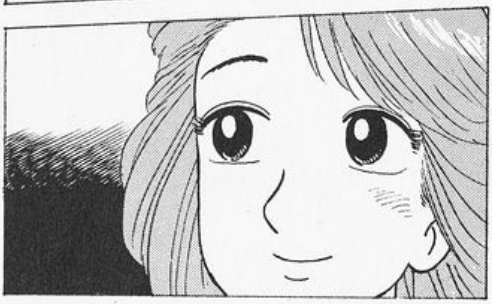
YEAH, BECAUSE IT'S RUNNING SIMULTANEOUSLY WITH THE 'WORLD TASTE TOUR' PROJECT.

I WONDER IF FUTAKI AND KINJO WILL BE COMING TOO? DO YOU THINK SO?

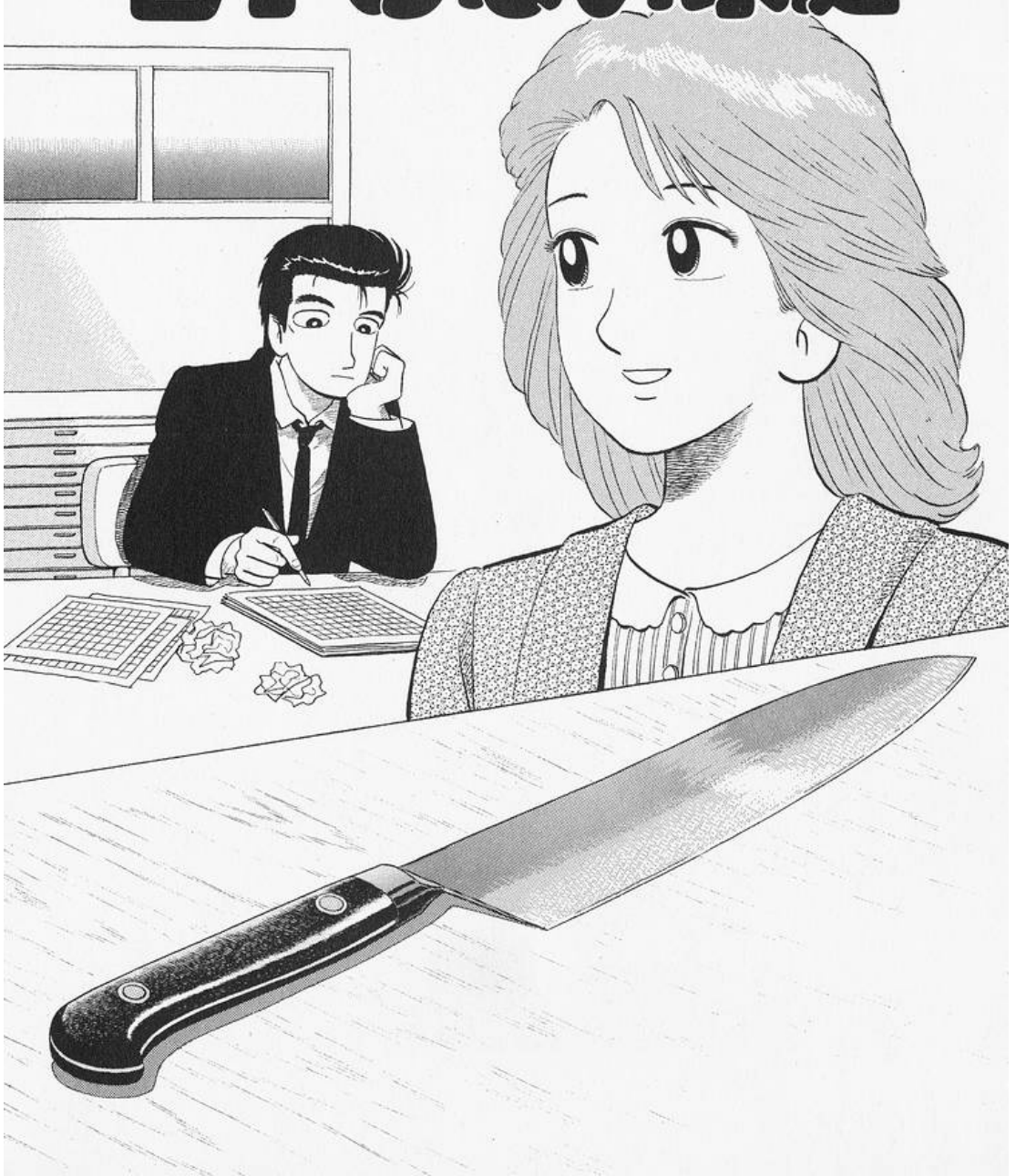
22

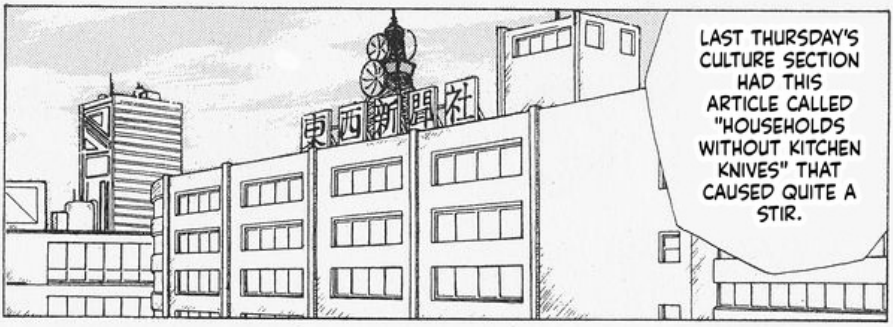
SOMETIME SOON...
WHEN IS 'SOMEDAY'?
WELL, SOMEDAY...
WHEN IS 'SOMETIME'?
WHAT DO YOU MEAN, 'EVENTUALLY'?
EVENTUALLY...

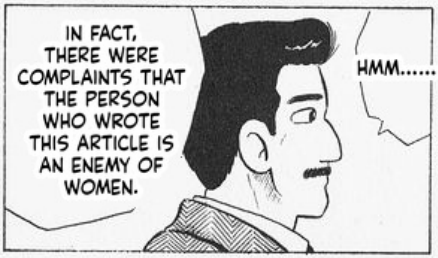
Y-YEAH, IT WOULD.



# 第4話
# 包丁のない家庭



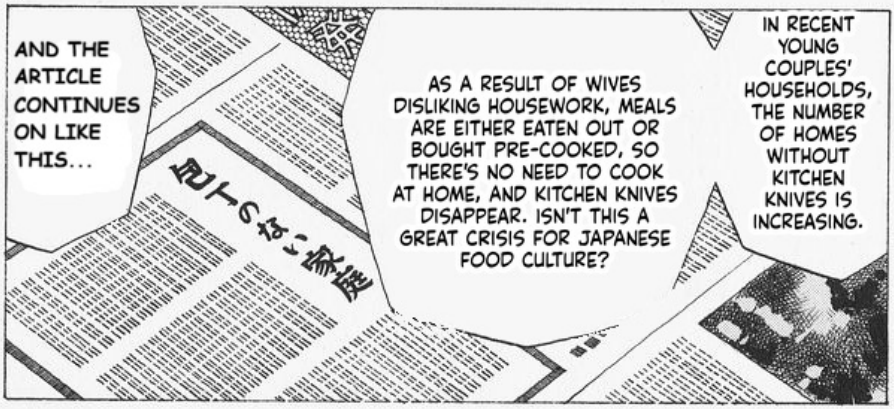

東西新聞社
LAST THURSDAY'S CULTURE SECTION HAD THIS ARTICLE CALLED "HOUSEHOLDS WITHOUT KITCHEN KNIVES" THAT CAUSED QUITE A STIR.


IN FACT, THERE WERE COMPLAINTS THAT THE PERSON WHO WROTE THIS ARTICLE IS AN ENEMY OF WOMEN.
HMM.....

THAT'S THE ONE I WROTE!
QUITE A STIR! ISN'T THAT RIGHT!

AN ENEMY OF WOMEN?
EH?

2


AND THE ARTICLE CONTINUES ON LIKE THIS...
AS A RESULT OF WIVES DISLIKING HOUSEWORK, MEALS ARE EITHER EATEN OUT OR BOUGHT PRE-COOKED, SO THERE'S NO NEED TO COOK AT HOME, AND KITCHEN KNIVES DISAPPEAR. ISN'T THIS A GREAT CRISIS FOR JAPANESE FOOD CULTURE?
IN RECENT YOUNG COUPLES' HOUSEHOLDS, THE NUMBER OF HOMES WITHOUT KITCHEN KNIVES IS INCREASING.

I'M NOT SAYING ONLY WOMEN SHOULD HOLD KNIVES!
YOUR WRITING BLATANTLY SHOWS MISOGYNISTIC IDEAS, APPARENTLY.
THE ARTICLE YOU WROTE IS MEANT TO CHAIN WOMEN TO THE HOME AND FORCE THEM TO SERVE UNILATERALLY,
YAMAOKA, I'D LIKE YOU AND KURITA TO TAKE PART AND PUT FORWARD YOUR OPINIONS.
GATHER FOLKS WITH ALL KINDS OF VIEWS AND DEBATE THIS KNIFE ISSUE.
ACTUALLY, I WANT TO HOLD A ROUNDTABLE THERE.
SOUNDS INTERESTING.
3
I'M NOT A DAMN DOG!!!
CHIEF, WE'D BETTER COLLAR YAMAOKA AND CHAIN HIM UP THAT DAY.
ANYONE WHO COMPLAINS ABOUT MY ARTICLE GETS CHOPPED TO BITS WITH A DEBA KNIFE!
FINE BY ME.

LIKE APPLES OR PEARS...
BUT EVEN IF YOU DON'T COOK, WHAT DO YOU DO WITH FRUITS?
HUH... SO THERE ARE THAT MANY HOUSEHOLDS WITHOUT KNIVES?
IN THAT CASE, THERE'S CERTAINLY NO NEED TO PEEL OR CUT THEM, SO NO NEED FOR A KNIFE, HUH...
FOR FRUITS, IT'S BANANAS, STRAWBERRIES, GRAPES, ORANGES... THAT KIND OF STUFF, I GUESS.
IN THE FIRST PLACE, I DON'T EAT SUCH TROUBLESOME THINGS.
4
EH?
YAMAOKA-SAN, THAT PROMISE IS STILL VALID, RIGHT?
SOMEHOW, THIS FEELS PRETTY BLAND.

SEEMS HE'S COMPLETELY SMITTEN WITH KURITA-SAN AND PUSHING HARD.
I'M COUNTING ON YOU. I HAVE TO FEND OFF PRESIDENT DAN.
YOU PROMISED YOU'D HELP ME WITH KURITA-SAN.
AH, THAT... YEAH...
BOTH THE HOTSHOT CAMERAMAN AND THE YOUNG TYCOON...
I'M SURPRISED, KURITA-SAN'S QUITE THE CATCH...
NO, UM, WELL...
MAN, YOU'RE DENSE.
WHAT! PRESIDENT DAN'S AFTER KURITA-SAN TOO?!
SORRY TO KEEP YOU WAITING.
NOT AT ALL. WELL THEN, SHALL WE MOVE ON?
YEAH. IT'S GOOD YOU DON'T HAVE FEELINGS FOR HER. YOU'RE JUST A REGULAR SALARYMAN, SO YOU'D HAVE NO CHANCE...
5
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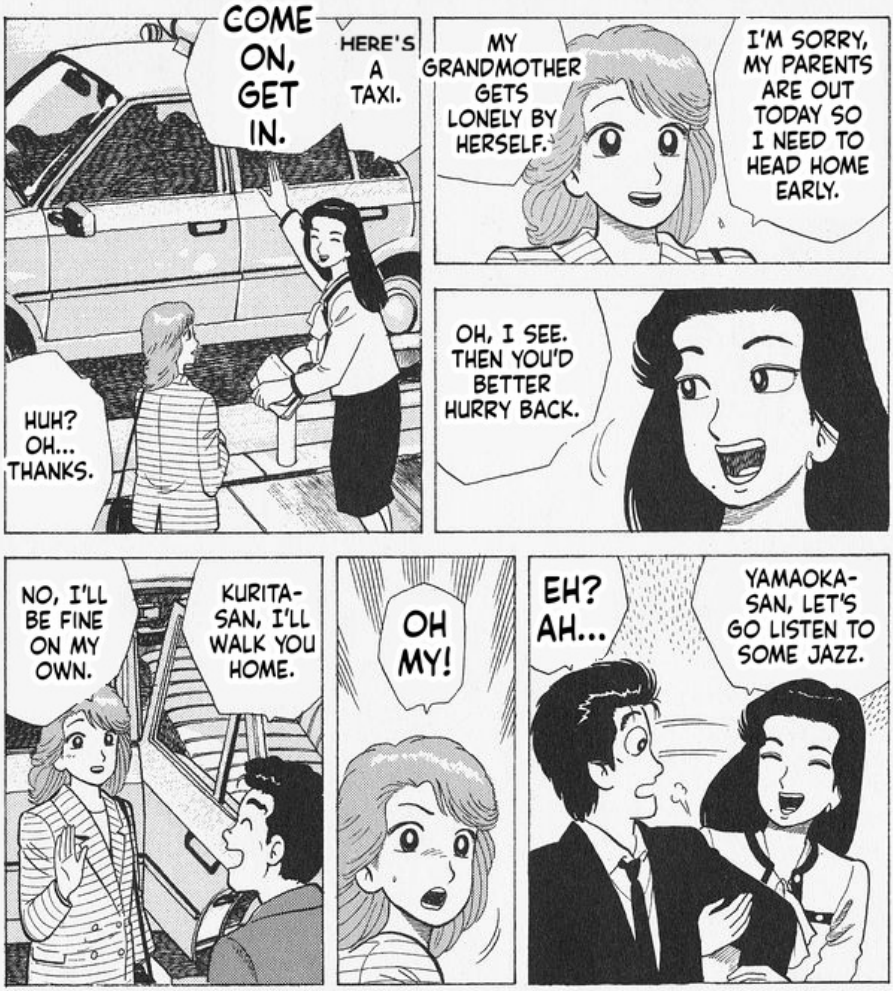
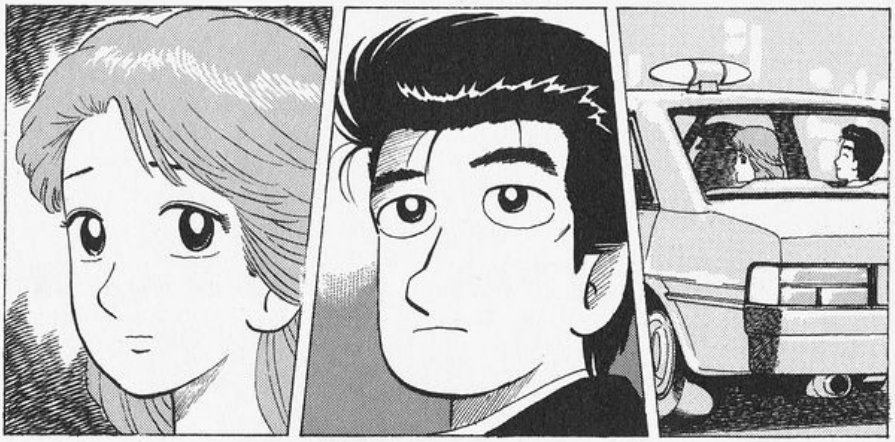
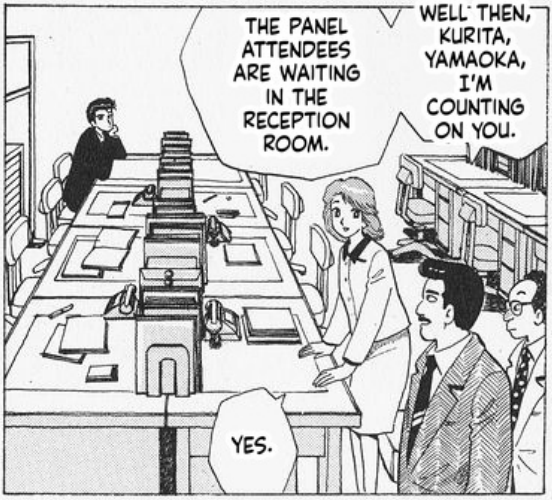
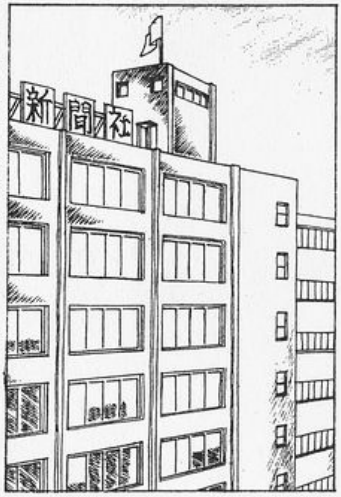

COME ON, GET IN.
HERE'S A TAXI.
HUH? OH... THANKS.
MY GRANDMOTHER GETS LONELY BY HERSELF.
I'M SORRY, MY PARENTS ARE OUT TODAY SO I NEED TO HEAD HOME EARLY.
OH, I SEE. THEN YOU'D BETTER HURRY BACK.
NO, I'LL BE FINE ON MY OWN.
KURITA-SAN, I'LL WALK YOU HOME.
OH MY!
EH? AH...
YAMAOKA-SAN, LET'S GO LISTEN TO SOME JAZZ.
6
HUH...
NO, PLEASE LET ME SEE YOU HOME.




THE PANEL ATTENDEES ARE WAITING IN THE RECEPTION ROOM.
WELL THEN, KURITA, YAMAOKA, I'M COUNTING ON YOU.
YES.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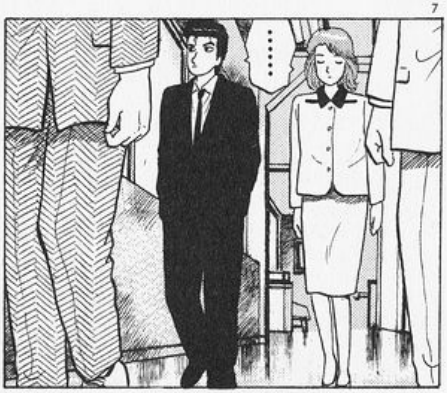
7

YEAH.

SO, DID YOU GO LISTEN TO JAZZ WITH FUTAKI LAST NIGHT?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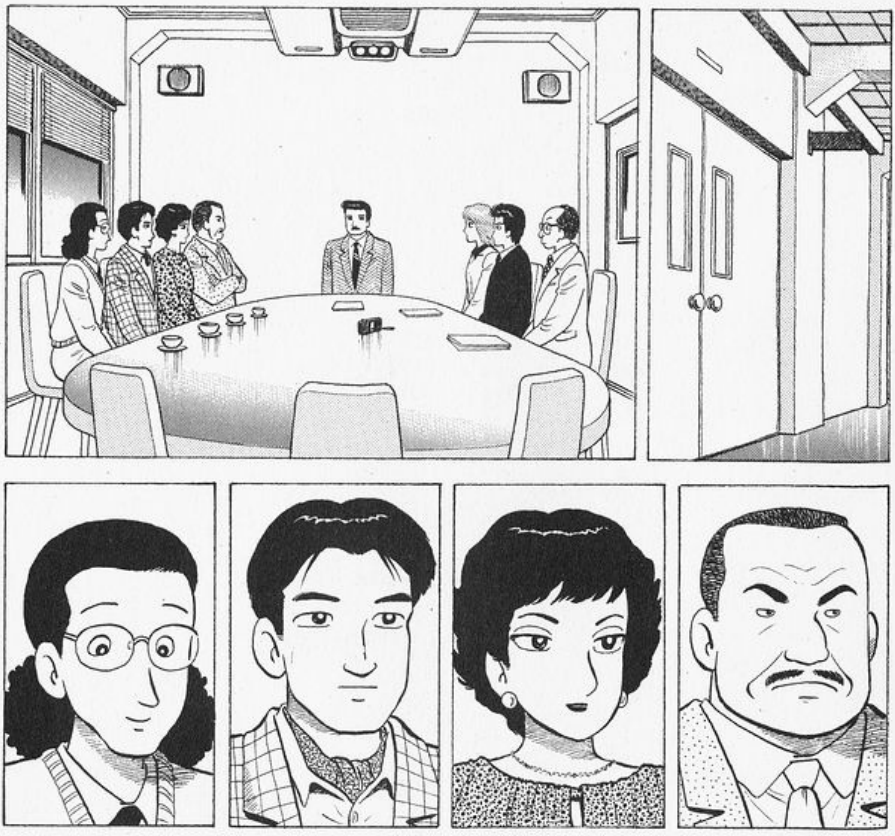
HMM...
I WENT STRAIGHT HOME.
AND THEN?
AND THEN?
WHERE DID YOU GO?
I WONDER.
I STOPPED BY A CAFÉ AND HAD SOME TEA.
WHAT ABOUT YOU?
WHAT DO YOU MEAN BY THAT?!
IT WAS ONLY ABOUT 20 MINUTES, I WENT HOME EARLY.
YOU SAID YOU'D GO HOME EARLY BECAUSE YOUR PARENTS ARE OUT.
THAT'S NOT WHAT YOU SAID.
WELL...
THE WHOLE OFFICE CAN HEAR YOU!
CUT IT OUT!
IT'S NONE OF YOUR BUSINESS WHAT I DO!!!
WHAT ABOUT YOU? YOU SAID YOU WENT STRAIGHT HOME AFTER LISTENING TO JAZZ? I DON'T KNOW ABOUT THAT!!
SORRY...
IS THAT SO, YAMAOKA-SAN?!

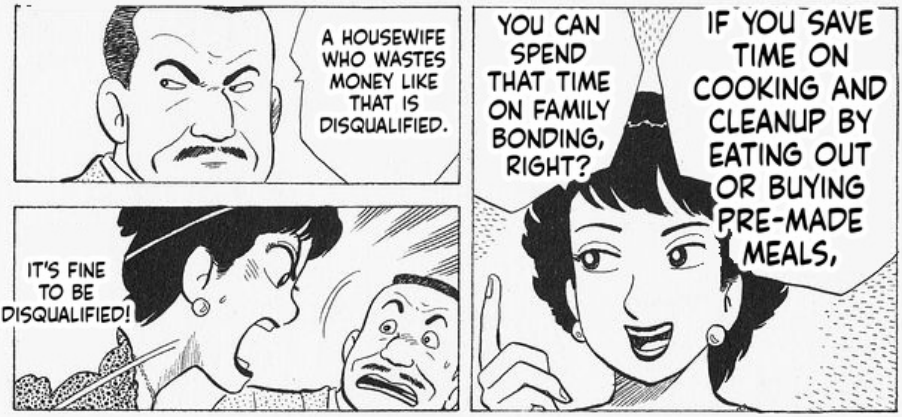

9
NOW THEN, LET'S HEAR FROM ITANO-SAN FIRST.
TODAY, FROM AMONG THOSE WHO SHARED THEIR OPINIONS ON OUR SPECIAL FEATURE ARTICLE, WE HAVE SELECTED AND INVITED INDIVIDUALS WITH DISTINCTIVE VIEWPOINTS.
ギロ
WE WOULD LIKE TO DISCUSS THE VARIOUS ISSUES RAISED BY "HOUSEHOLDS WITHOUT KITCHEN KNIVES.

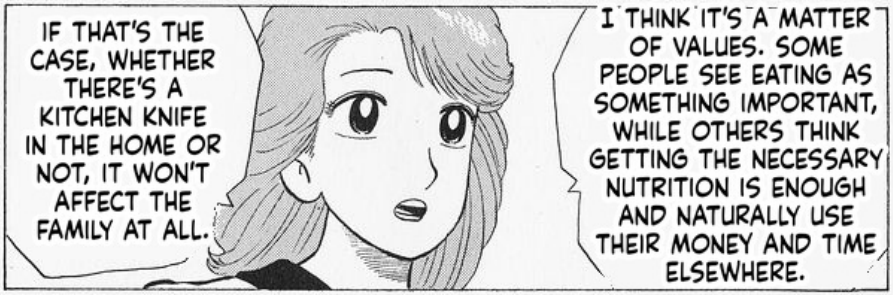
BUYING THOSE AND STIR-FRYING OR BOILING THEM... WELL, IT SEEMS LIKE THEY ARE EASY TO COOK...
NO, RECENTLY SUPERMARKETS AND DEPARTMENT STORES SELL PRE-CHOPPED VEGETABLES,
THAT'S NOT COOKING AT ALL!
NO KITCHEN KNIFE MEANS THEY DON'T COOK AT HOME, RIGHT?
A HOUSEHOLD WITHOUT A KITCHEN KNIFE ISN'T A HOUSEHOLD AT ALL!
BUYING PRE-CHOPPED VEGETABLES, HOW CAN THAT BRING OUT THE TASTE OF HOME COOKING! IT'S THE COLLAPSE OF THE FAMILY!
THE NICE AROMA OF MISO SOUP WAFTS OVER... ISN'T THAT WONDERFUL? THIS IS JAPAN. THIS IS THE JAPANESE FAMILY.
THAT'S WHAT COOKING IS. THE TASTE OF HOME.
IN THE MORNING, WHEN YOU WAKE UP, YOU HEAR THE SOUND OF MOTHER CHOPPING INGREDIENTS FOR MISO SOUP AND PICKLES IN THE KITCHEN.
YAWNING IN BED OR PICKING HIS NOSE WHILE READING THE NEWSPAPER, RIGHT?
WHILE MOTHER IS CHOPPING THE INGREDIENTS FOR MISO SOUP, WHAT IS FATHER DOING?
SEE, THAT'S HOW JAPANESE MOTHERS SPEND THEIR DAYS HUNCHED OVER, WORKING THEMSELVES TO THE BONE.

10

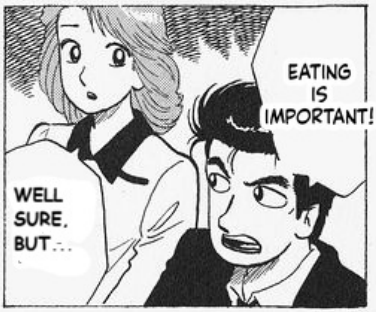
YOUNG MEN DON'T COOK EITHER, RIGHT?
THE FACT THAT THERE'S NO KNIFE IN THE HOME ISN'T JUST A WOMEN'S ISSUE.
ONLY BY THROWING AWAY THE KNIFE WILL JAPANESE WOMEN BECOME FREE.
THE KNIFE IS A SYMBOL OF HOW JAPANESE WOMEN HAVE BEEN OPPRESSED ALL THIS TIME.
IF I GET INVOLVED IN SOMETHING LIKE COOKING, IT'LL MAKE ME LESS OF A MAN!
FROM ANCIENT TIMES, IT'S SAID MEN DON'T BELONG IN THE KITCHEN, THAT THEY WORK FOR THE GREATER GOOD OF THE NATION.
BEFORE BLAMING WOMEN AND COMPLAINING ABOUT NO KNIFE IN THE HOME,
JAPANESE MEN ARE RAISED SPOILED BY THEIR MOTHERS, SO THEY LACK INDEPENDENCE. THEY CAN'T EVEN COOK A SINGLE MEAL.
POOR JAPANESE WOMEN... DOMINATED BY TYRANNICAL MEN, CHAINED TO THE HOUSEHOLD.
THEN YOU'RE SAYING I SHOULD GRAB THE KNIFE MYSELF AND TRY COOKING.
11
UM....
NOW'S THE TIME FOR WOMEN TO THROW AWAY THE KNIFE AND GO OUT INTO THE WORLD, NOT SACRIFICING THEMSELVES FOR MEN, BUT WORKING TO CARVE OUT THEIR OWN LIVES.

I'M STILL SINGLE, BUT I WANT TO BE A FULL-TIME HOUSEWIFE.
HAVING KIDS, RAISING THEM, TAKING CARE OF THE FAMILY... I DON'T THINK IT'S ALL HARDSHIP.
IS IT WRONG TO WANT TO BE A HOUSEWIFE?
IT'S BECAUSE OF WOMEN LIKE YOU THAT JAPANESE WOMEN AREN'T IMPROVING.
HOW PATHETIC.
MORTGAGES, CAR LOANS, KIDS' EDUCATION COSTS... HOUSEWIVES HAVE TO WORK TO COVER ALL THAT.
BUT... I DON'T THINK IT'S POSSIBLE FOR YOUNG PEOPLE IN THE CITY THESE DAYS TO AIM FOR THAT.
12
BESIDES, THE IDEA THAT A FAMILY FALLS APART WITHOUT HOME-COOKED MEALS IS RIDICULOUS.
I THINK THAT'S THE REALITY. IT'S NOT THAT WOMEN HAVE BECOME LAZY.
THAT'S WHY I WANT TO REDUCE HOUSEWORK. SO I BUY PRE-CHOPPED VEGGIES AND READY-MADE FOODS.

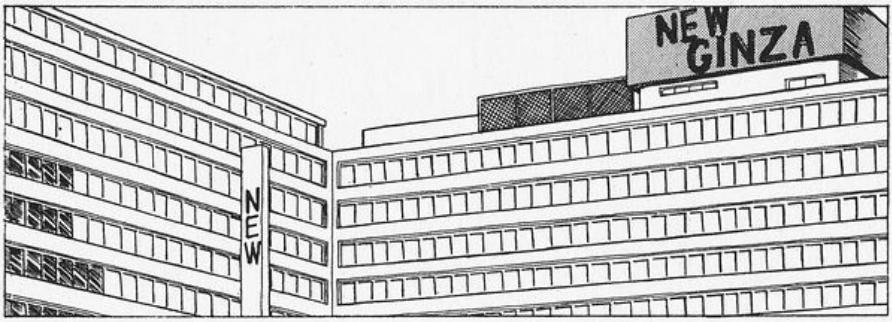

A HOUSEWIFE WHO WASTES MONEY LIKE THAT IS DISQUALIFIED.
IT'S FINE TO BE DISQUALIFIED!
YOU CAN SPEND THAT TIME ON FAMILY BONDING, RIGHT?
IF YOU SAVE TIME ON COOKING AND CLEANUP BY EATING OUT OR BUYING PRE-MADE MEALS,


IF THAT'S THE CASE, WHETHER THERE'S A KITCHEN KNIFE IN THE HOME OR NOT, IT WON'T AFFECT THE FAMILY AT ALL.
I THINK IT'S A MATTER OF VALUES. SOME PEOPLE SEE EATING AS SOMETHING IMPORTANT, WHILE OTHERS THINK GETTING THE NECESSARY NUTRITION IS ENOUGH AND NATURALLY USE THEIR MONEY AND TIME ELSEWHERE.

THAT ARTICLE HAD A WORD LIMIT, SO I COULDN'T WRITE ABOUT THE IMPORTANT STUFF.
I WANT TO EXPLAIN THOSE IMPORTANT THINGS, SO EVERYONE PLEASE FOLLOW ALONG.


EATING IS IMPORTANT!
WELL SURE, BUT...

13


NEW GINZA
NEW

APPARENTLY YAMAOKA-KUN'S GONNA TREAT US TO SOMETHING GOOD.
IT'S FINE, IT'S FINE.

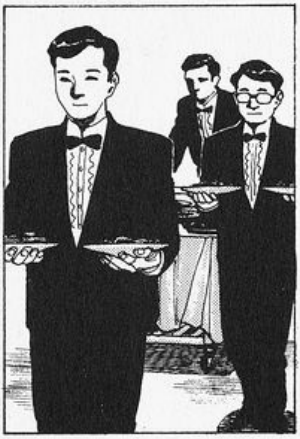
SORRY ABOUT THE IMPOSITION, ITAYAMA-SAN.
I ALREADY HAD THE CHEF TAKE YAMAOKA-KUN'S ORDER.

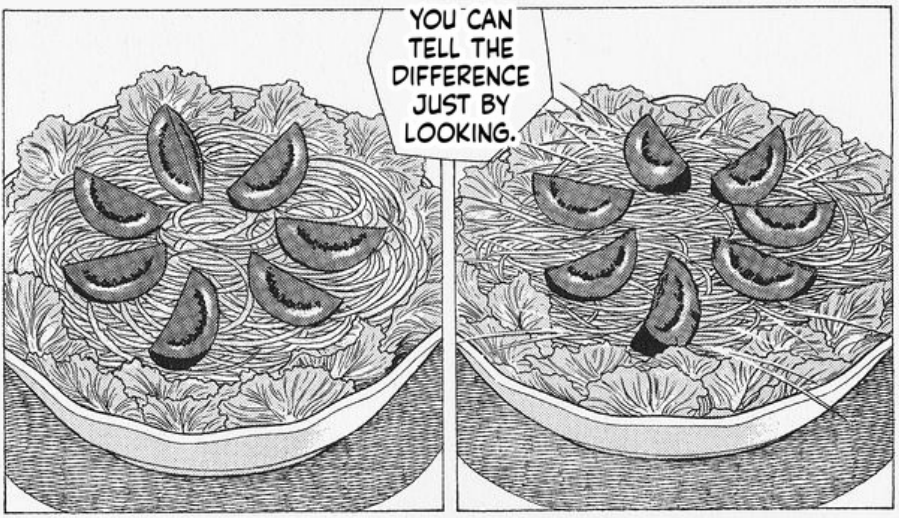
EH?
NOW... LET'S SEE IF TODAY'S IS ANY GOOD.

14

ONE'S STORE-BOUGHT CHOPPED VEGGIES, THE OTHER'S CHOPPED FRESH BY THE CHEF HERE.
RIGHT.

PLEASE START WITH THE VEGETABLE SALAD.




YOU CAN TELL THE DIFFERENCE JUST BY LOOKING.

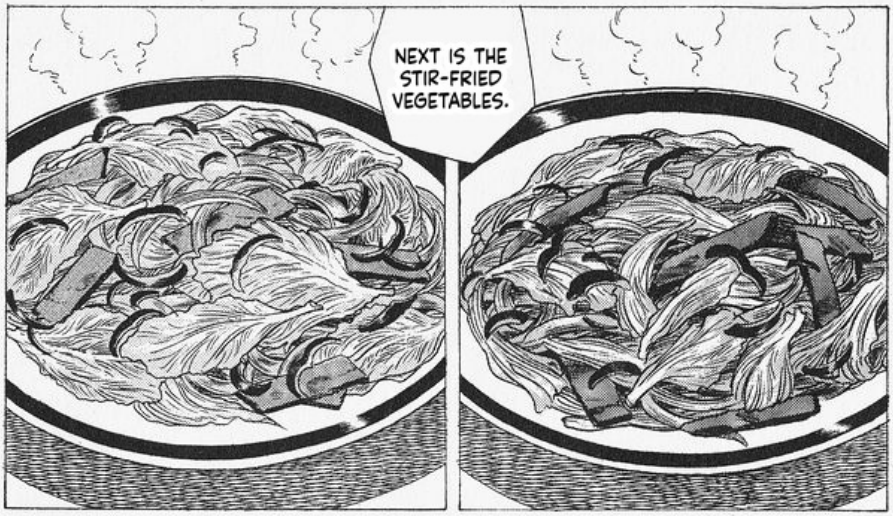
THE RIGHT PLATE'S WATERY... THE LEFT ONE'S GOT RICHER FLAVOR.

IN CONTRAST, THE LEFT CABBAGE IS LIMP, BUT THE TOMATO'S CRISP.
THE RIGHT CABBAGE IS CRUNCHY, BUT THE TOMATO LOOKS KINDA LIMP.

15

EXACTLY.

THE LEFT PLATE HAS VEGGIES THE CHEF HERE JUST CHOPPED.
THE RIGHT PLATE IS STORE-BOUGHT CHOPPED VEGGIES.

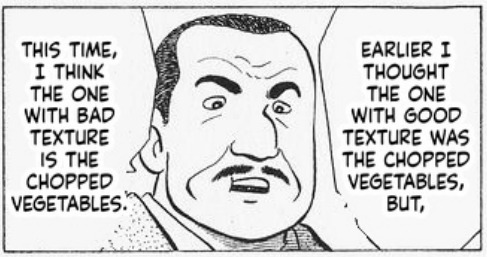

NEXT IS THE STIR-FRIED VEGETABLES.

THE STIR-FRIED VEGETABLES ON THE LEFT HAVE A NICE CRUNCHY TEXTURE, ARE FRESH, AND HAVE A STRONG FLAVOR.

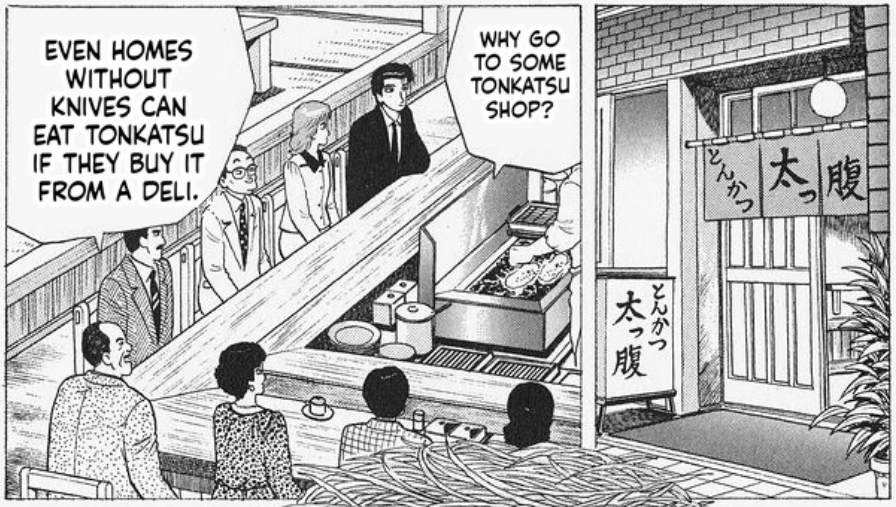
IT'S ALL LIMP AND SOGGY, WITH BAD TEXTURE AND BAD TASTE TOO.
HMM... I CAN'T RECOMMEND THE STIR-FRIED VEGETABLES ON THE RIGHT PLATE.

16

WHAT?
NOW WE'LL MOVE ON.
WHERE TO?


THIS TIME, I THINK THE ONE WITH BAD TEXTURE IS THE CHOPPED VEGETABLES.
EARLIER I THOUGHT THE ONE WITH GOOD TEXTURE WAS THE CHOPPED VEGETABLES, BUT,

IT DOESN'T MATTER WHICH ONE, DOES IT?


EVEN HOMES WITHOUT KNIVES CAN EAT TONKATSU IF THEY BUY IT FROM A DELI.
WHY GO TO SOME TONKATSU SHOP?
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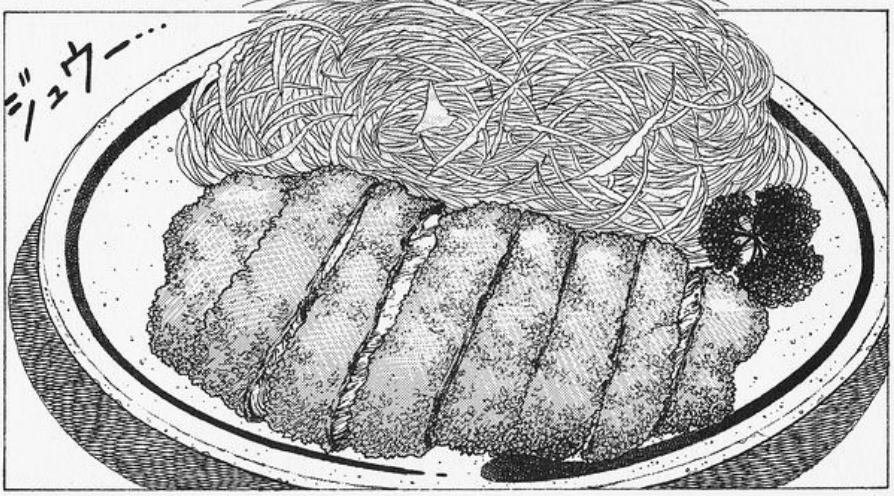
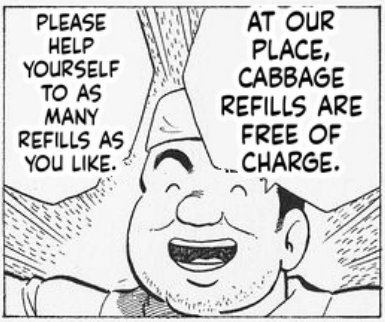
とんかつ 太っ腹


ジュウー…

17


PLEASE HELP YOURSELF TO AS MANY REFILLS AS YOU LIKE.
AT OUR PLACE, CABBAGE REFILLS ARE FREE OF CHARGE.

IT'S PILED HIGH, LIKE A MOUNTAIN!
WHOA, AMAZING! THE CABBAGE!

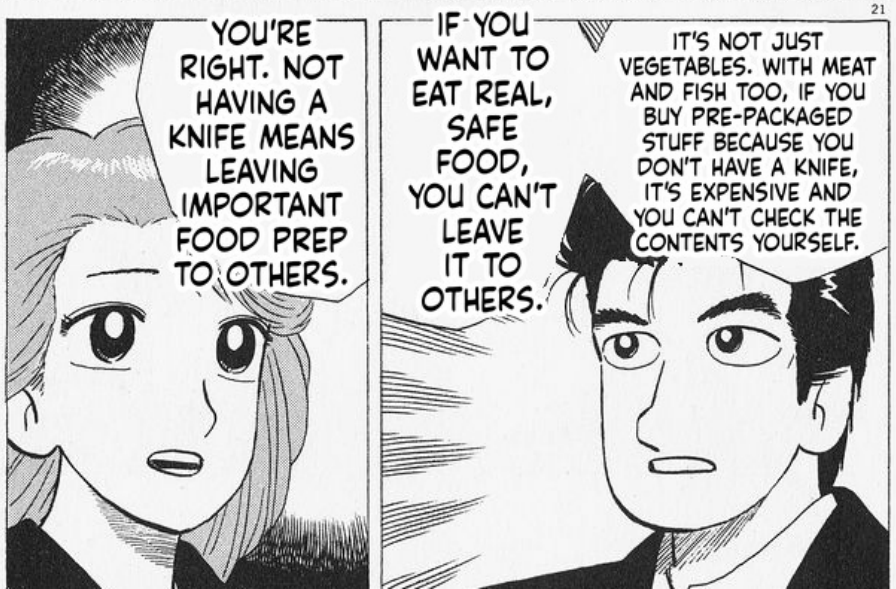
ANYWAY, I WANT YOU TO EAT THE CABBAGE.
THAT'S WHY I BROUGHT IT.
シャク シャク
WHOA! IT'S SO CRISPY! THIS CABBAGE.
THE TEXTURE'S GREAT!
HOW DOES IT TASTE?
THE TEXTURE'S GOOD, BUT... THE AROMA AND FLAVOR ARE WEAK.
IT'S JUST WAY TOO CRISPY, AND SOMEHOW UNNATURAL...
WELL THEN, LET ME SHOW YOU THE SECRET OF THIS SUPER-CRISPY CABBAGE.
トン トン トン

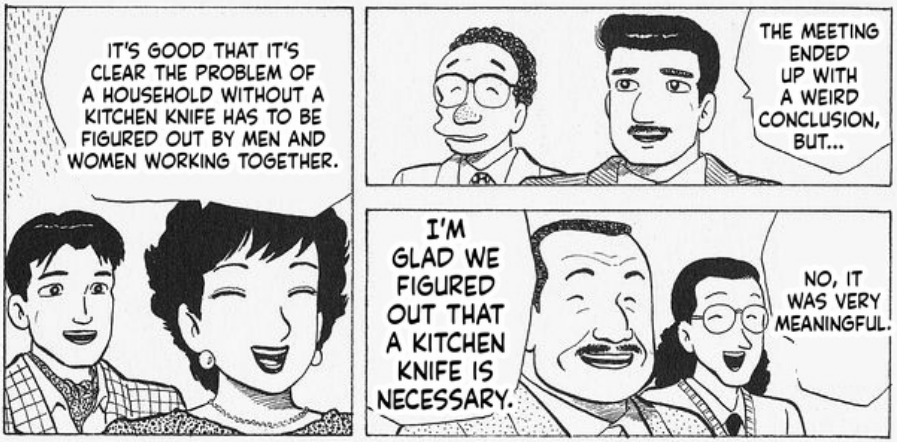
THIS IS CABBAGE BEFORE SOAKING IN WATER, AND THIS IS AFTER SOAKING.
THEY SOAK IT IN WATER ONCE AND THEN DRAIN IT IN A COLANDER.
OH, THEY'RE PUTTING THE SHREDDED CABBAGE IN WATER.
WATER!
IT'S TRUE. THAT MEANS THE SECRET TO THIS CRISP TEXTURE IS...
SOFT, BUT AFTER SOAKING IT'S ALL CRUNCHY.
THE CABBAGE BEFORE SOAKING IS MOIST AND
CABBAGE ABSORBS WATER AND SWELLS UP, SO IT LOOKS CRISP AND FIRM.
WHEN YOU SOAK SHREDDED CABBAGE IN WATER, THE CABBAGE JUICE FLOWS OUT FROM THE CUT EDGES INTO THE WATER, AND WATER ENTERS THE CABBAGE INSTEAD.
THE CABBAGE CELLS ARE FILLED TO BURSTING WITH ABSORBED WATER, SO WHEN YOU BITE INTO IT, YOU GET THAT CRUNCHY, CRISP TEXTURE.
THAT'S RIGHT. IT'S THE WATER.
19
WOW, WATER?
BUT WHY WATER?

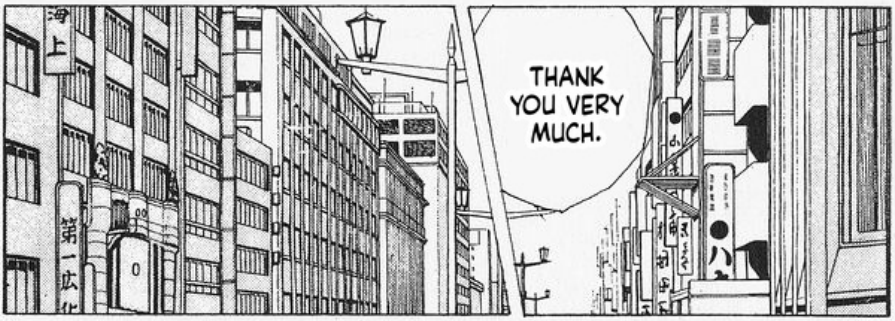
THE NUTRIENTS GET LEACHED OUT TOO.
OF COURSE. ALL THE IMPORTANT CABBAGE JUICES HAVE DRAINED OUT AND BEEN REPLACED WITH WATER.
STILL, THERE'S NO TASTE.
TRADING CRUNCH FOR LOST FLAVOR AND NUTRITION —WHAT A JOKE!
EVEN IF REFILLS ARE FREE, IT'S JUST A HASSLE.
BUT INSTEAD THEY SHOVE A MOUNTAIN OF CABBAGE SCRAPS AT US WITH ALL THE KEY NUTRIENTS WASHED AWAY—WHAT GOOD DOES THAT DO?
SINCE WE'RE EATING THIS MUCH PORK, NUTRITIONALLY SPEAKING I'D REALLY WANT PLENTY OF GREEN AND YELLOW VEGGIES TO BALANCE IT OUT.
20
NO MATTER HOW YOU SPIN IT, YAMAOKA-SAN, YOU'RE GOING WAY OVERBOARD.
GOD, THAT WAS TERRIFYING.
とんかつ
木

THE SALT IN THE SEASONING DRAWS OUT ALL THE WATER, MAKING THEM ALL LIMP.
IF YOU SOAK THINGS IN WATER TO ABSORB MOISTURE AND THEN STIR-FRY OR BOIL THEM,
IT WAS CRUNCHY, BUT THE ONE MADE WITH PRE-CUT VEGGIES HAD NO TASTE.
THAT VEGETABLE SALAD WE ATE AT THE RESTAURANT EARLIER,
I SEE.....
WITH THOSE PRE-CUT VEGGIES, DEPENDING ON THE ITEM, YOU END UP EATING STUFF THAT'S LOST ITS FLAVOR AND NUTRIENTS.
IT'S ALL BECAUSE YOU DON'T HAVE A KNIFE.
THERE'S A THEORY THAT YOU CAN COOK EVEN WITHOUT A KNIFE IF YOU BUY PRE-CUT VEGETABLES, BUT
THE REASON THE RESTAURANT'S STIR-FRIED VEGGIES MADE WITH PRE-CUT ONES TURNED OUT ALL LIMP AND TASTED WORSE IS BECAUSE OF THAT.

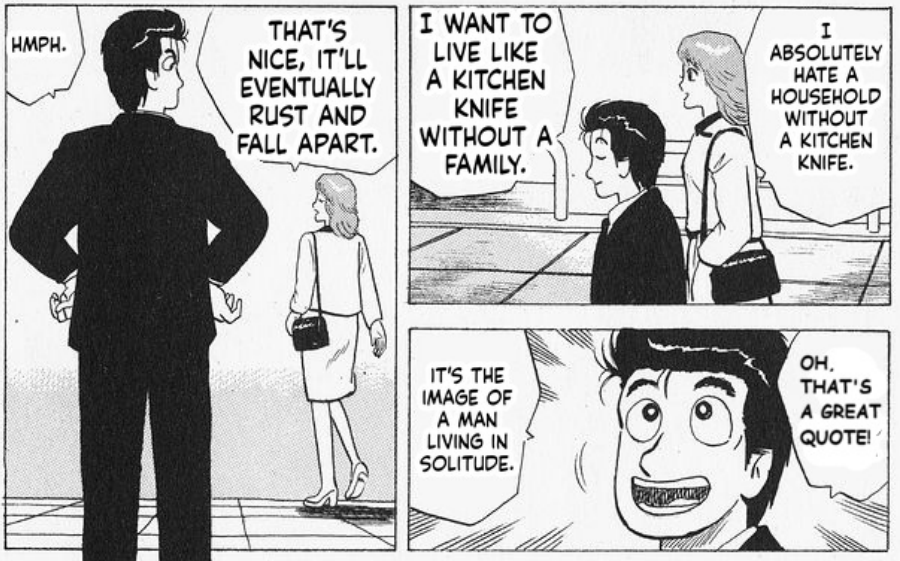



YOU'RE RIGHT. NOT HAVING A KNIFE MEANS LEAVING IMPORTANT FOOD PREP TO OTHERS.
IF YOU WANT TO EAT REAL, SAFE FOOD, YOU CAN'T LEAVE IT TO OTHERS.
IT'S NOT JUST VEGETABLES. WITH MEAT AND FISH TOO, IF YOU BUY PRE-PACKAGED STUFF BECAUSE YOU DON'T HAVE A KNIFE, IT'S EXPENSIVE AND YOU CAN'T CHECK THE CONTENTS YOURSELF.


IT'S GOOD THAT IT'S CLEAR THE PROBLEM OF A HOUSEHOLD WITHOUT A KITCHEN KNIFE HAS TO BE FIGURED OUT BY MEN AND WOMEN WORKING TOGETHER.
THE MEETING ENDED UP WITH A WEIRD CONCLUSION, BUT...
I'M GLAD WE FIGURED OUT THAT A KITCHEN KNIFE IS NECESSARY.
NO, IT WAS VERY MEANINGFUL.

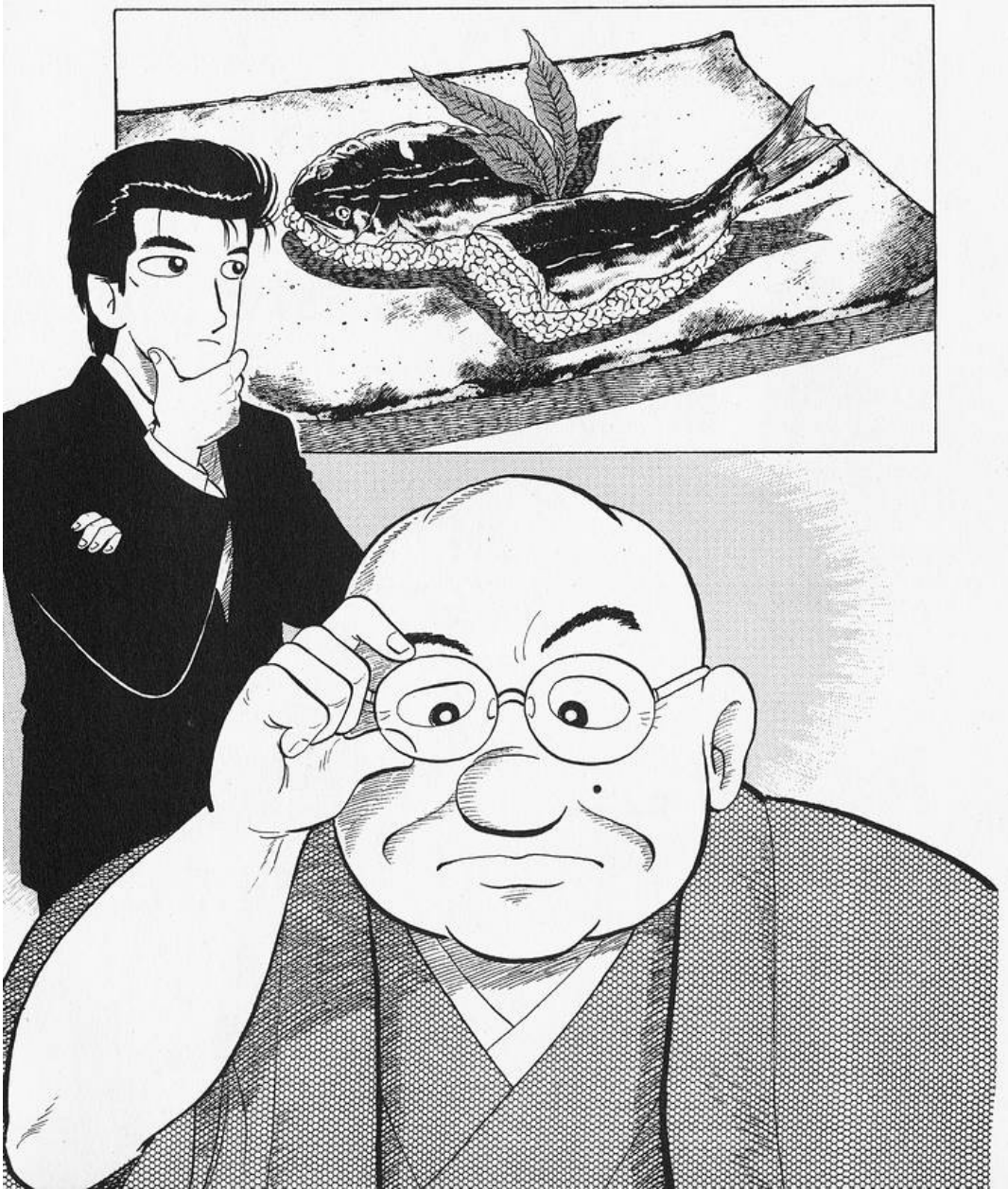

THANK YOU VERY MUCH.

22


HMPH.
THAT'S NICE, IT'LL EVENTUALLY RUST AND FALL APART.
I WANT TO LIVE LIKE A KITCHEN KNIFE WITHOUT A FAMILY.
I ABSOLUTELY HATE A HOUSEHOLD WITHOUT A KITCHEN KNIFE.
IT'S THE IMAGE OF A MAN LIVING IN SOLITUDE.
OH, THAT'S A GREAT QUOTE!

# 第5話

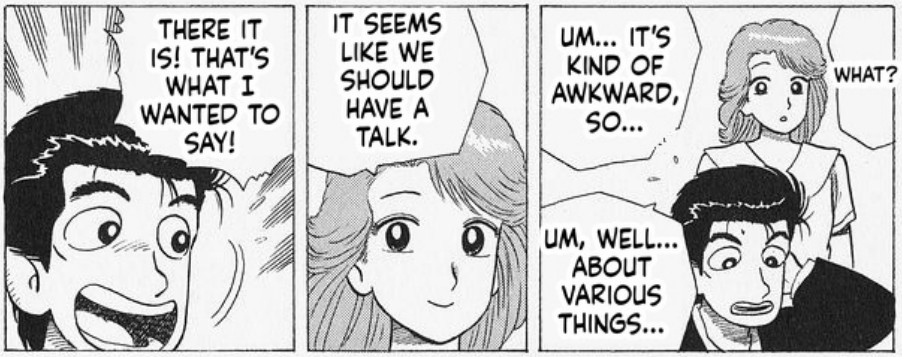
# 驚きの味〈前編〉



OH? WHERE'S YAMAOKA?
MAYBE HE'S ALREADY GONE HOME.
東和新聞社
WELL, BYE THEN.
HOW STRANGE. MAYBE HE WENT AHEAD?
UNBELIEVABLE.
STILL, THAT YAMAOKA GUY... DID HE MAKE PLANS TO GO SOMEWHERE WITH FUTAKI MARIKO TONIGHT...?
LATELY, FUTAKI MARIKO'S BEEN GETTING PRETTY AGGRESSIVE, HUH.
2
HUH? WELL...
WELL, NO MATTER. PRESIDENT DAN SEEMS TO LIKE YOU MORE THAN YAMAOKA EVER DID.

THANK GOD THERE'S A SHOWER HERE...
BEING WELL GROOMED IS TOUGH IF YOU'RE A MAN.
ESPECIALLY HAVING TO DEAL WITH BEARDS, LIKE ONE OF THE SEVEN DWARFS.
THE SEVEN DWARFS ARE FOR SNOW WHITE! FOR MEN, THERE ARE SEVEN ENEMIES!
HURRY UP AND GO! MARIKO FUTAKI IS WAITING FOR YOU!
3
HUH? MS. FUTAKI?
WHY?
PLAYING DUMB ISN'T MANLY! HURRY UP AND GO!!
ひゃあ

GOODBYE.
LATER.
OH, YAMAOKA-SAN.
HMM.
I DIDN'T PROMISE ANYTHING.
WHAT ABOUT FUTAKI?
WANNA GRAB DINNER?
4
UM...
WELL...
WHAT...
フン…
WHAT DO YOU MEAN, "HMM"?
IT'S NOTHING... I JUST REPLIED.


THERE IT IS! THAT'S WHAT I WANTED TO SAY!
IT SEEMS LIKE WE SHOULD HAVE A TALK.
UM... IT'S KIND OF AWKWARD, SO...
WHAT?
UM, WELL... ABOUT VARIOUS THINGS...

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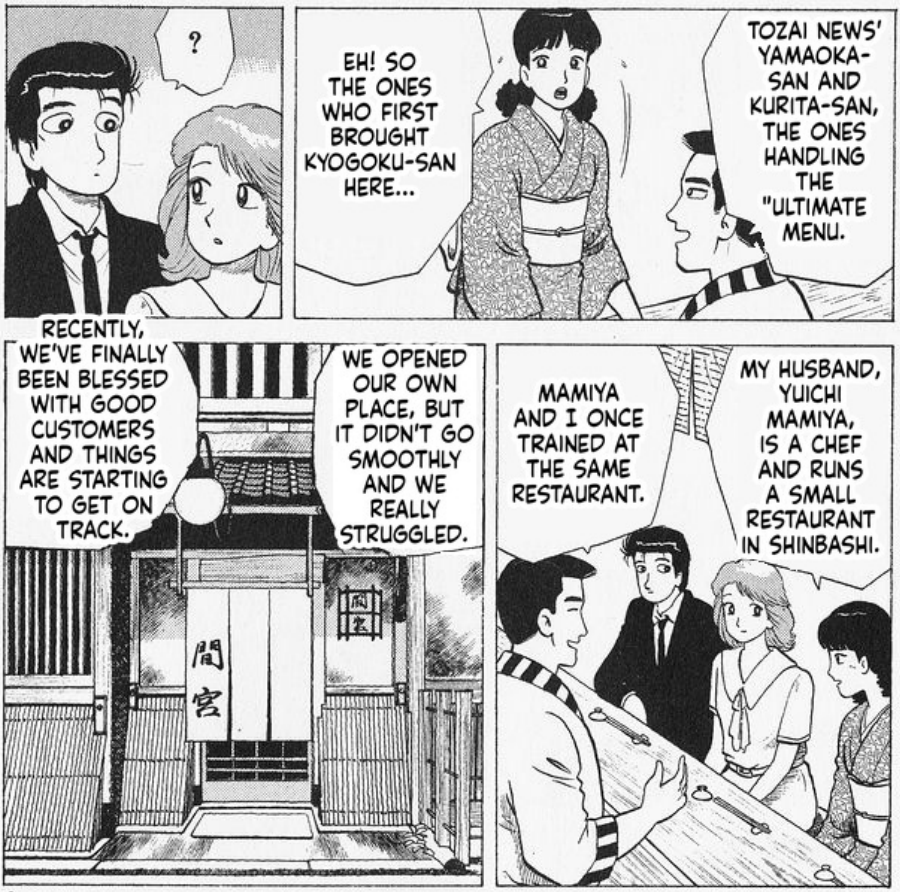
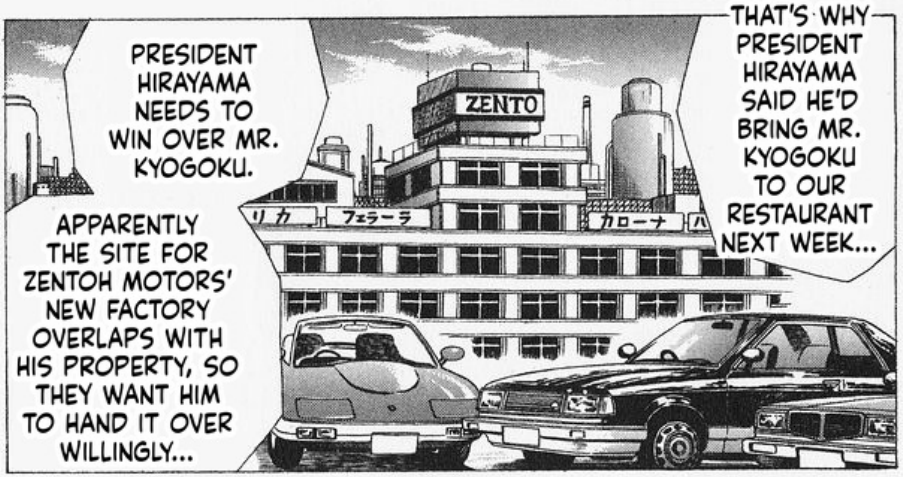
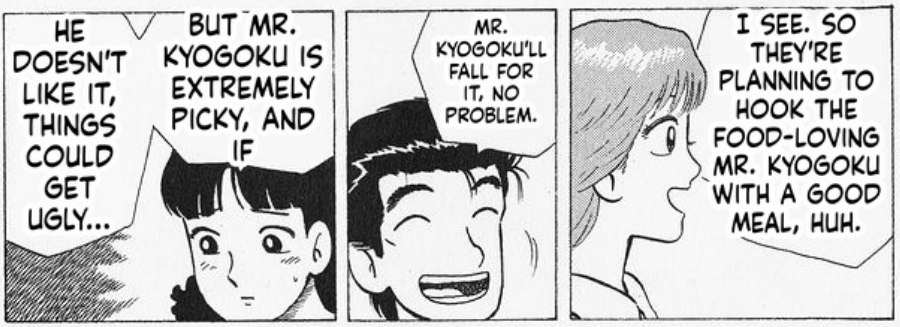
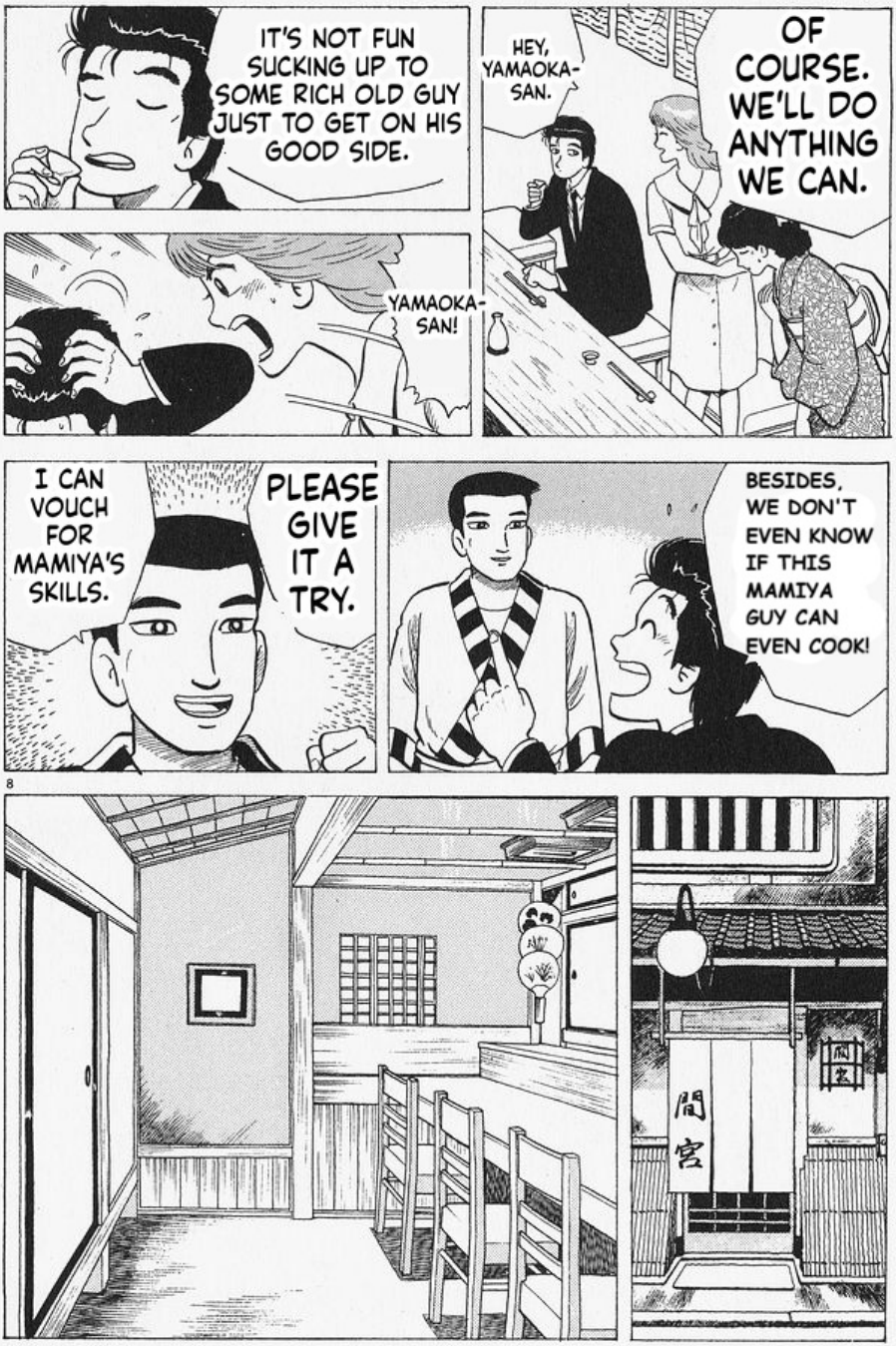
AH, YOU CAME AT JUST THE RIGHT TIME.
THIS IS SAE MAMIYA.
GOOD EVENING.
WELCOME.


?
EH! SO THE ONES WHO FIRST BROUGHT KYOGOKU-SAN HERE...
TOZAI NEWS' YAMAOKA-SAN AND KURITA-SAN, THE ONES HANDLING THE "ULTIMATE MENU.
RECENTLY, WE'VE FINALLY BEEN BLESSED WITH GOOD CUSTOMERS AND THINGS ARE STARTING TO GET ON TRACK.
WE OPENED OUR OWN PLACE, BUT IT DIDN'T GO SMOOTHLY AND WE REALLY STRUGGLED.
MAMIYA AND I ONCE TRAINED AT THE SAME RESTAURANT.
MY HUSBAND, YUICHI MAMIYA, IS A CHEF AND RUNS A SMALL RESTAURANT IN SHINBASHI.
6
THAT MUST'VE BEEN ROUGH.
WOW, AMAZING! THE PRESIDENT OF ZENTO AUTOMOBILE!
OUR RESTAURANT GETTING ON TRACK IS ALL THANKS TO HIM.
THANKS TO THAT... PRESIDENT HIRAYAMA OF ZENTO AUTOMOBILE BECAME ONE OF OUR CUSTOMERS...
THAT'S WONDERFUL.


PRESIDENT HIRAYAMA NEEDS TO WIN OVER MR. KYOGOKU.
APPARENTLY THE SITE FOR ZENTOH MOTORS' NEW FACTORY OVERLAPS WITH HIS PROPERTY, SO THEY WANT HIM TO HAND IT OVER WILLINGLY...
ZENTO
THAT'S WHY PRESIDENT HIRAYAMA SAID HE'D BRING MR. KYOGOKU TO OUR RESTAURANT NEXT WEEK...


HE DOESN'T LIKE IT, THINGS COULD GET UGLY...
BUT MR. KYOGOKU IS EXTREMELY PICKY, AND IF
MR. KYOGOKU'LL FALL FOR IT, NO PROBLEM.
I SEE. SO THEY'RE PLANNING TO HOOK THE FOOD-LOVING MR. KYOGOKU WITH A GOOD MEAL, HUH.

PLEASE, WE'RE BEGGING YOU!
PLEASE TELL US WHAT WE SHOULD SERVE MR. KYOGOKU TO MAKE HIM HAPPY!
YEAH, THAT'S GONNA BE ROUGH. SERVE HIM SOMETHING OFF AND IT'LL BACKFIRE BIG TIME.
7
YAMAOKA, STOP SCARING HER!!!
JUST LIKE I THOUGHT...!


IT'S NOT FUN SUCKING UP TO SOME RICH OLD GUY JUST TO GET ON HIS GOOD SIDE.
HEY, YAMAOKA-SAN.
OF COURSE. WE'LL DO ANYTHING WE CAN.
YAMAOKA-SAN!
I CAN VOUCH FOR MAMIYA'S SKILLS.
PLEASE GIVE IT A TRY.
BESIDES, WE DON'T EVEN KNOW IF THIS MAMIYA GUY CAN EVEN COOK!
8
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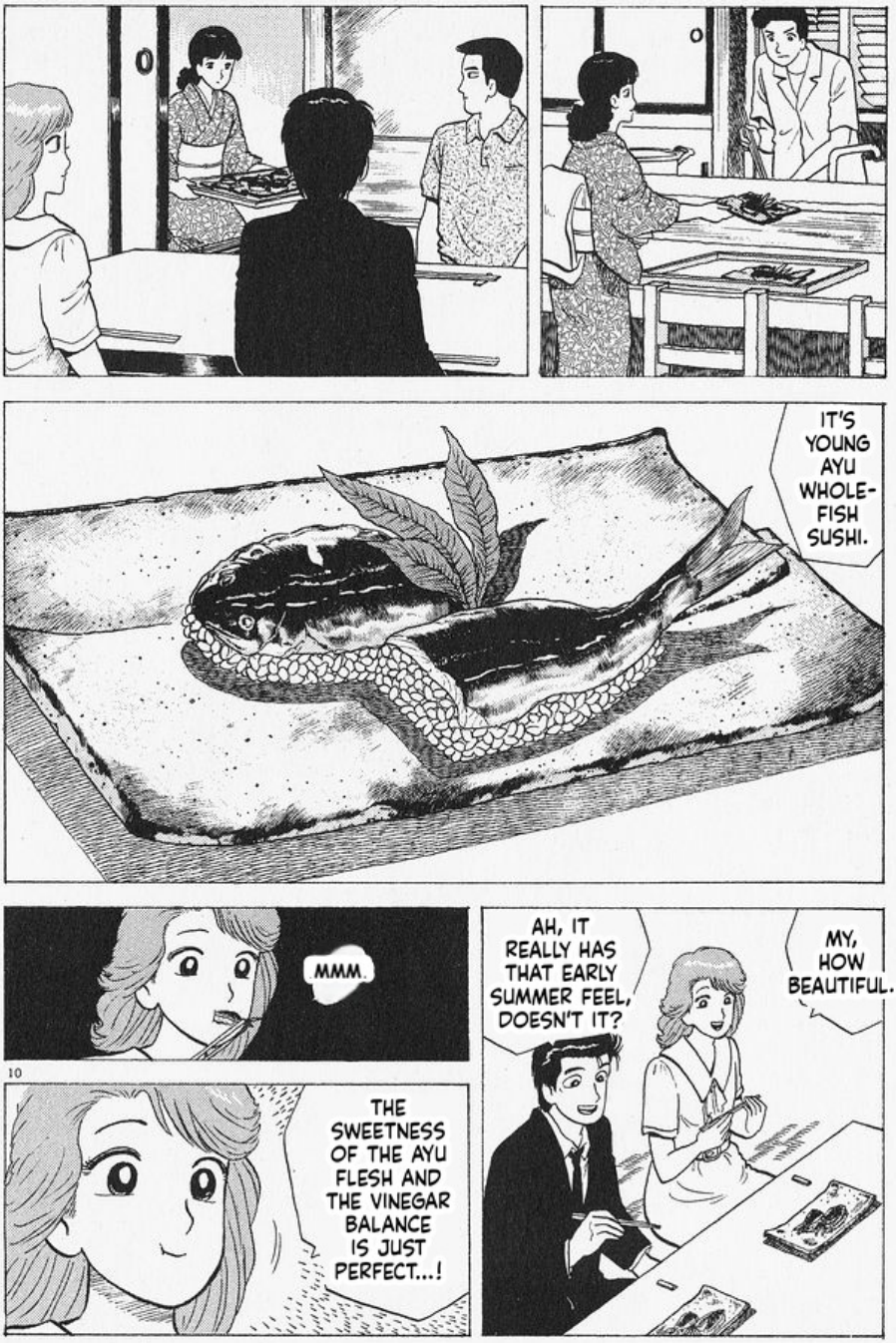
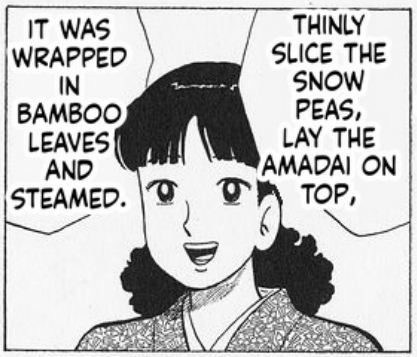
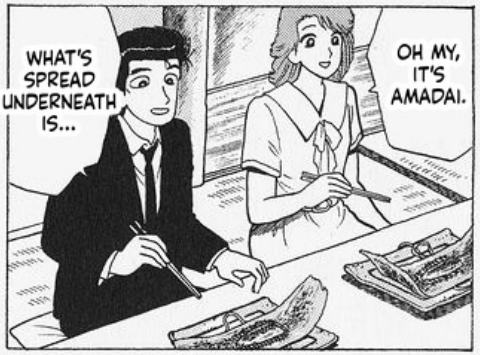
IT REALLY HAS THE KIND OF VIBE KYOGOKU-SAN WOULD LOVE.
IT'S BIG ENOUGH FOR THE OWNER TO SEE EVERY CORNER, AND SPOTLESS TOO...
IT'S A LOVELY SHOP.
WHY NOT QUIT?
OKABOSHI-SAN, IF YOU HELP MAMIYA-SAN, YOU'LL LOSE YOUR VIP CUSTOMER KYOGOKU-SAN.
MAMIYA, WHAT'RE YOU PLANNING TO SERVE KYOGOKU-SAN? SHOW ME A SAMPLE.
HAHA, JUST KIDDING.
OK.
WHOA, OKABOSHI! DON'T SAY THAT!!!
YOU'RE RIGHT, MAYBE I SHOULD JUST QUIT.
9
THEN I GUESS WE'RE SHOULDERING A HUGE RESPONSIBILITY TOO...
ひぇ
BUT IF THIS SHOP DOESN'T WORK OUT, WE'RE IN A DESPERATE DO-OR-DIE SITUATION WITH NOTHING LEFT.
SORRY FOR MY WIFE MAKING SUCH A PUSHY REQUEST.

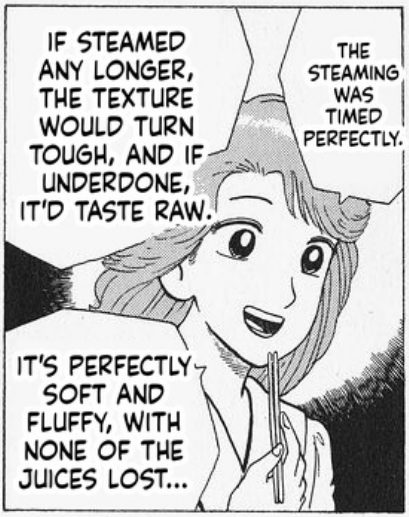

IT'S YOUNG AYU WHOLE-FISH SUSHI.
MMM.
AH, IT REALLY HAS THAT EARLY SUMMER FEEL, DOESN'T IT?
MY, HOW BEAUTIFUL.
THE SWEETNESS OF THE AYU FLESH AND THE VINEGAR BALANCE IS JUST PERFECT...!

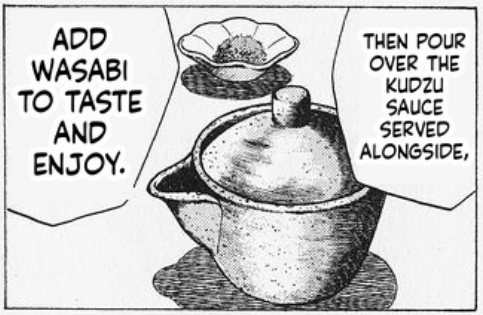
THIS IS SWEETFISH FROM THE KANO RIVER IN IZU, BUT FOR KYOGOKU-SAN WE'LL HAVE THEM AIRLIFTED IN FROM THE SHIMANTO RIVER IN SHIKOKU.
YOU USED SOME GOOD SWEETFISH.
I'M GLAD THE SUSHI RICE ISN'T PACKED SUPER TIGHT LIKE KANSAI-STYLE PRESSED SUSHI.
IT'S DICED MITA BLACK BEEF.
YOU LOOKED UP KYOGOKU-SAN'S HOMETOWN, DIDN'T YOU?
I JUST LEARNED IT FROM OKABOSHI-SAN.....
11
AND WHEN YOU BITE INTO IT, THE MEAT JUICES COME GUSHING OUT!
WELL, IT LOOKS RAW AT FIRST GLANCE, BUT IT'S COOKED THROUGH AND WARM.
OH, RAW MEAT?

THEY SLOWLY GRILLED MITA'S PREMIUM FILLET, TRIMMED OFF THE OUTER
MEAT, AND SLICED OUT ONLY THE CENTER.
HOW EXTRAVAGANT.
IT'S BEEN HEATED THROUGH QUITE SKILLFULLY.
UHUHU... IF IT WERE RAW, IT WOULDN'T RELEASE SUCH DELICIOUS MEAT JUICES.
EVEN THE SAUCE IS SERVED SEPARATELY —SUCH ATTENTION TO DETAIL.
ONE WITH MUSTARD SOY SAUCE, THE OTHER WITH WASABI SOY SAUCE.
OH MY, IT'S WRAPPED IN BAMBOO LEAVES... I WONDER WHAT'S INSIDE.
THIS LEVEL OF DONENESS... NOT JUST ANYONE CAN PULL THIS OFF...
HMM, THE MEAT'S GREAT, BUT MAMIYA'S REALLY HONED HIS SKILLS.
12


IT WAS WRAPPED IN BAMBOO LEAVES AND STEAMED.
THINLY SLICE THE SNOW PEAS, LAY THE AMADAI ON TOP,


WHAT'S SPREAD UNDERNEATH IS...
OH MY, IT'S AMADAI.


IF STEAMED ANY LONGER, THE TEXTURE WOULD TURN TOUGH, AND IF UNDERDONE, IT'D TASTE RAW.
THE STEAMING WAS TIMED PERFECTLY.
IT'S PERFECTLY SOFT AND FLUFFY, WITH NONE OF THE JUICES LOST...


ADD WASABI TO TASTE AND ENJOY.
THEN POUR OVER THE KUDZU SAUCE SERVED ALONGSIDE,

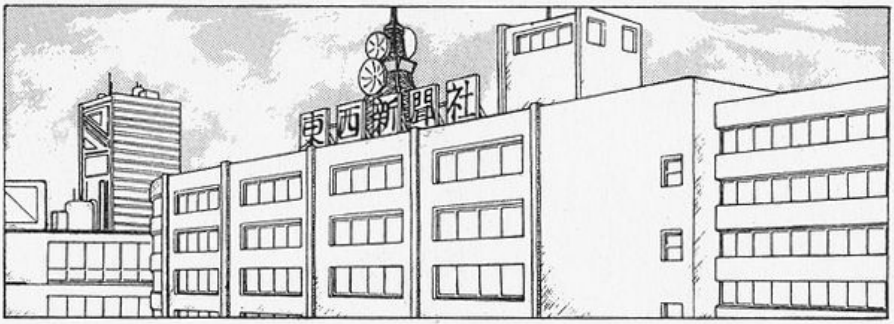
THESE SNOW PEAS HAVE SOAKED UP THE AMADAI'S UMAMI, AND THEIR FLAVOR HAS BLOOMED.

13

THE AROMA RISING AS YOU UNWRAP THE BAMBOO LEAVES IS TRULY CAPTIVATING.

WHAT AMAZING SKILL.
I THOUGHT IT WAS WONDERFULLY DELICIOUS.
IT'S SPLENDID.
HOW ABOUT IT? I WAS THINKING OF SERVING SOMETHING LIKE THIS TO MR. KYOGOKU.
BUT...
OH, HOW DELIGHTFUL!
REALLY?!
AND BY THAT, YOU MEAN...?
HUH?
AS THE DISH FOR YOUR VERY FIRST MEETING, I'M NOT SO SURE...
IF IT'S SERVED AFTER MR. KYOGOKU HAS TAKEN A LIKING TO THIS PLACE, THAT MIGHT BE FINE, BUT
14
HE'S SAMPLED DELICIOUS THINGS FROM ALL SORTS OF PLACES.
MR. KYOGOKU, WHETHER JAPANESE, WESTERN, OR CHINESE, AND REGARDLESS OF DOMESTIC OR INTERNATIONAL,

JUST DELICIOUS WON'T BE ENOUGH TO SURPRISE HIM.
SINCE HE'S JUDGING THAT "ULTIMATE" VS "SUPREME" MENU SHOWDOWN AND ALL.
I THINK JUST BEING DELICIOUS ALONE WON'T BE ENOUGH TO MOVE HIS HEART.....
PLUS, WE NEED TO STRIKE A CHORD IN KYOGOKU-SAN'S HEART.
IT OBVIOUSLY HAS TO TASTE GOOD,
BUT TO REACH HIS HEARTSTRINGS....
WHAT SHOULD WE DO...
15
WELL, LET ME THINK...


東西新聞社

PRESIDENT OHARA IS CALLING. COME WITH ME.
TOMII, YAMAOKA, KURITA.
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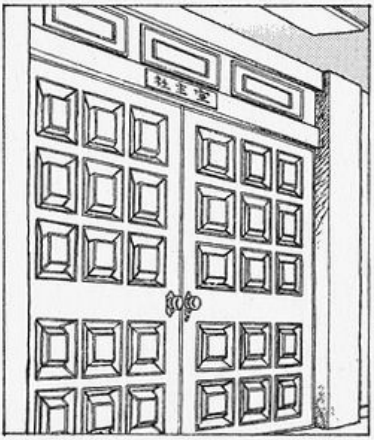
YES, UNDERSTOOD.

YES.
HAH!

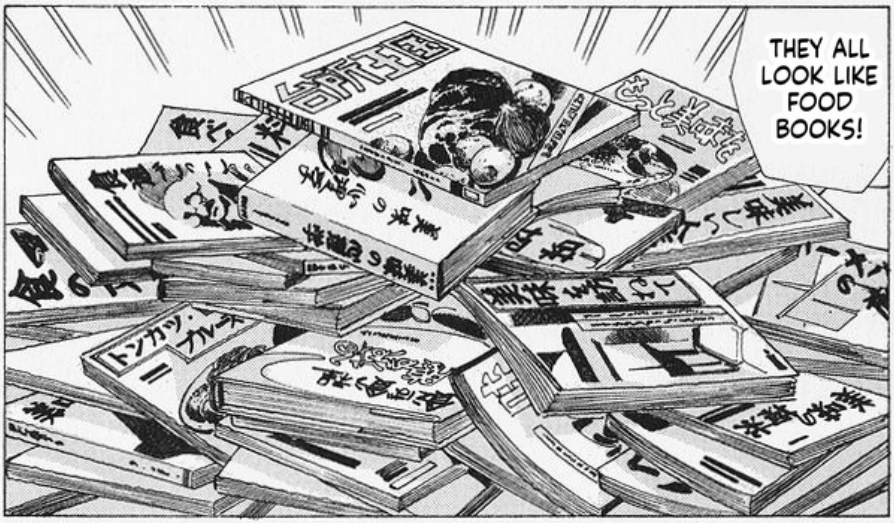
16


社主室

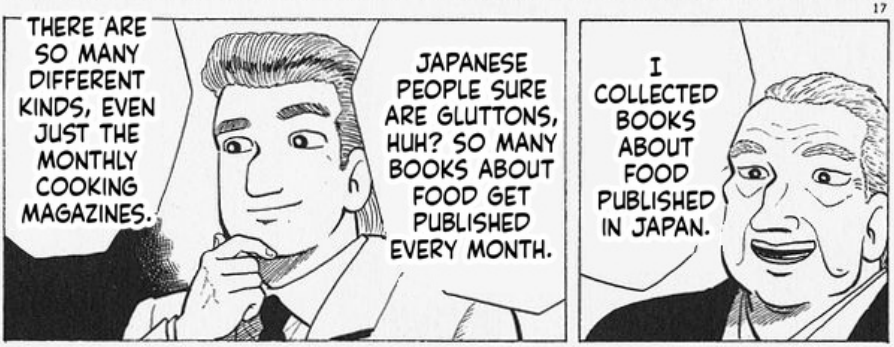
THIS DOESN'T GIVE ME A GOOD FEELING...

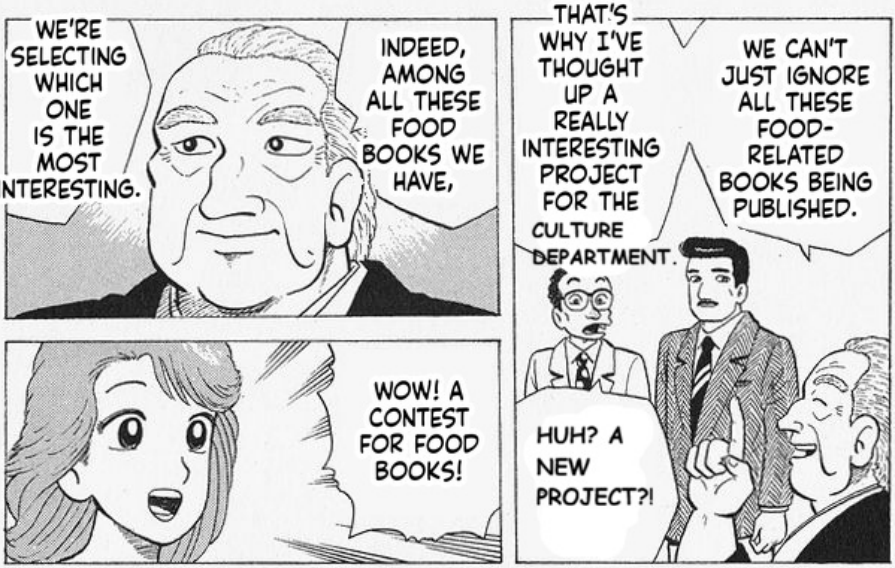
THE CHIEF, THE DEPUTY CHIEF, AND KURITA ALL TOGETHER...?

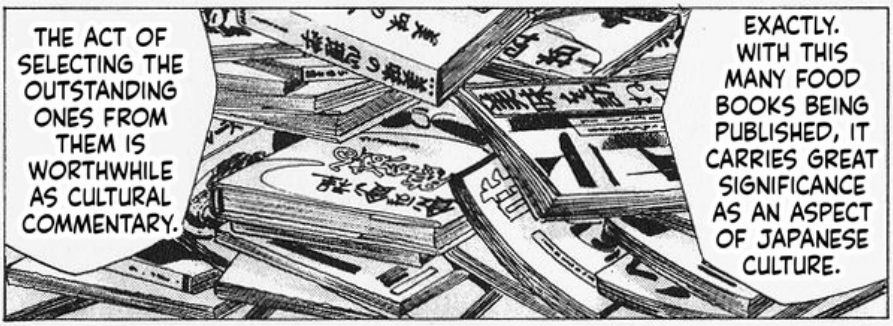
OH...
WHAT'S WITH THIS MOUNTAIN OF BOOKS?


THEY ALL LOOK LIKE FOOD BOOKS!

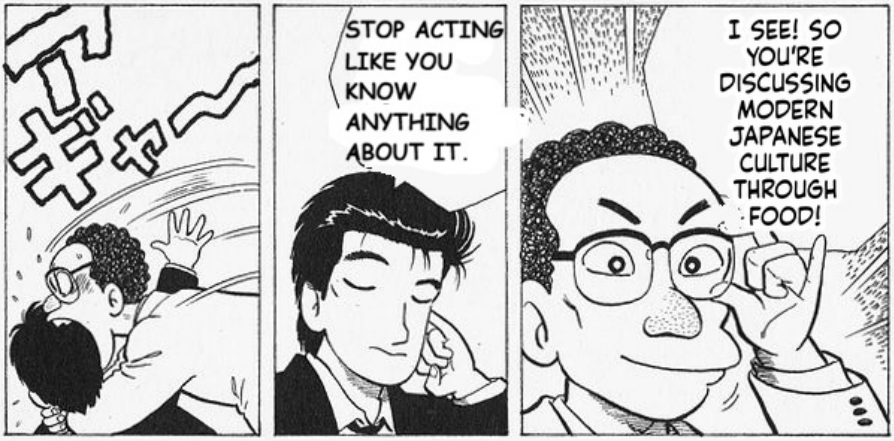
17

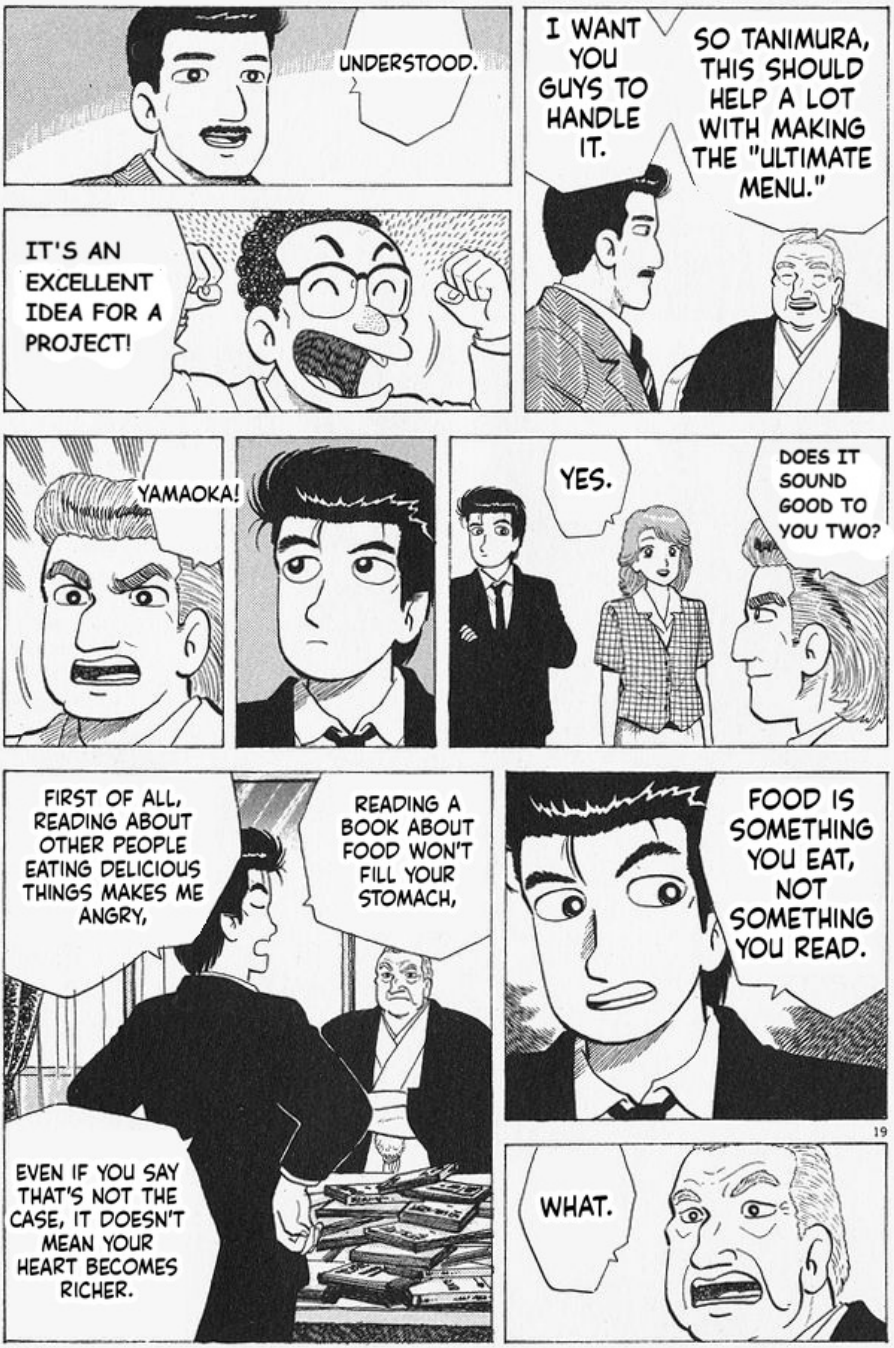

THERE ARE SO MANY DIFFERENT KINDS, EVEN JUST THE MONTHLY COOKING MAGAZINES.
JAPANESE PEOPLE SURE ARE GLUTTONS, HUH? SO MANY BOOKS ABOUT FOOD GET PUBLISHED EVERY MONTH.
I COLLECTED BOOKS ABOUT FOOD PUBLISHED IN JAPAN.


WE'RE SELECTING WHICH ONE IS THE MOST INTERESTING.
INDEED, AMONG ALL THESE FOOD BOOKS WE HAVE,
WOW! A CONTEST FOR FOOD BOOKS!
THAT'S WHY I'VE THOUGHT UP A REALLY INTERESTING PROJECT FOR THE CULTURE DEPARTMENT.
WE CAN'T JUST IGNORE ALL THESE FOOD-RELATED BOOKS BEING PUBLISHED.
HUH? A NEW PROJECT?!


THE ACT OF SELECTING THE OUTSTANDING ONES FROM THEM IS WORTHWHILE AS CULTURAL COMMENTARY.
EXACTLY. WITH THIS MANY FOOD BOOKS BEING PUBLISHED, IT CARRIES GREAT SIGNIFICANCE AS AN ASPECT OF JAPANESE CULTURE.

18


STOP ACTING LIKE YOU KNOW ANYTHING ABOUT IT.
I SEE! SO YOU'RE DISCUSSING MODERN JAPANESE CULTURE THROUGH FOOD!

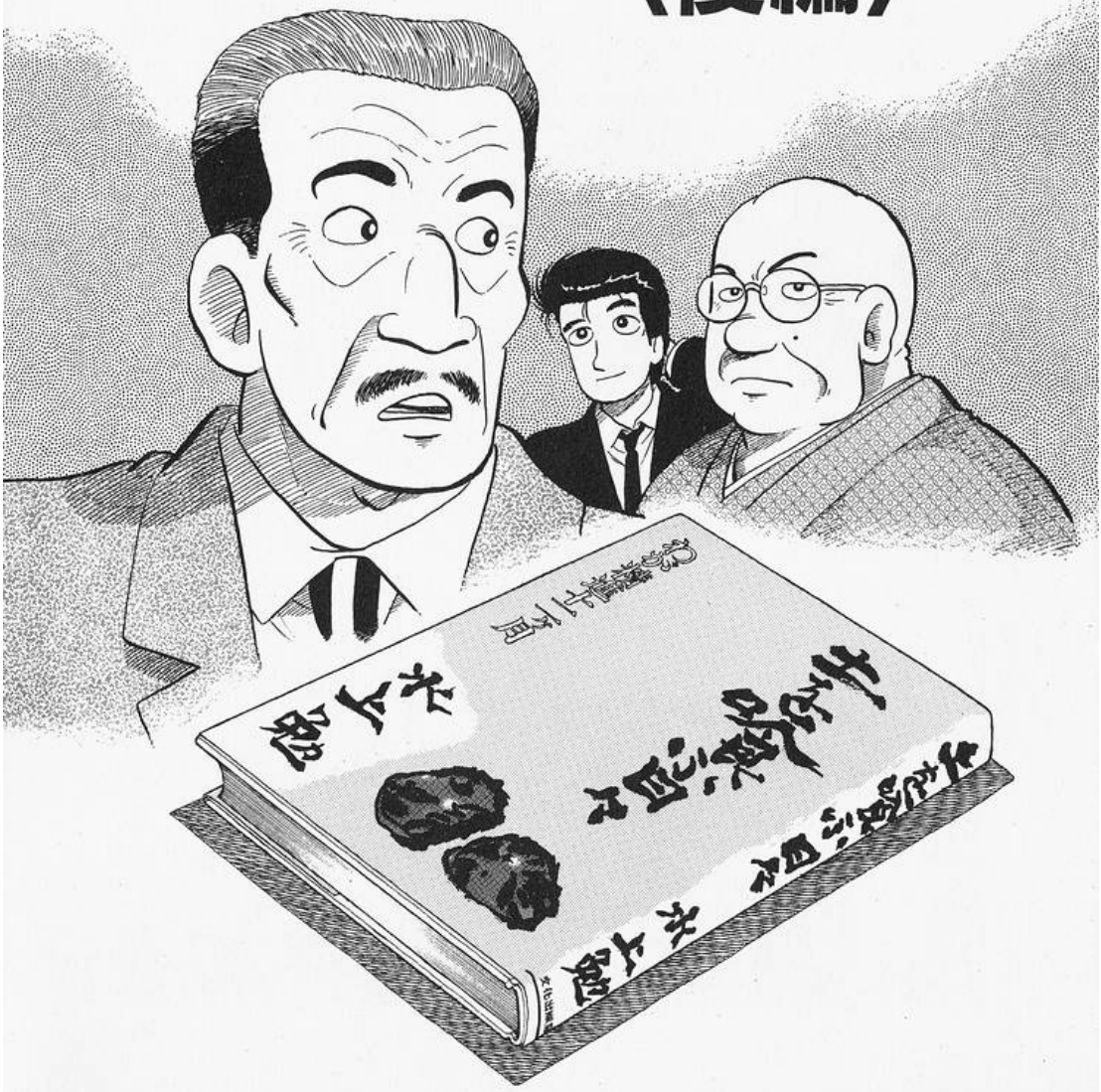

UNDERSTOOD.
I WANT YOU GUYS TO HANDLE IT.
SO TANIMURA, THIS SHOULD HELP A LOT WITH MAKING THE "ULTIMATE MENU."
IT'S AN EXCELLENT IDEA FOR A PROJECT!
YAMAOKA!
YES.
DOES IT SOUND GOOD TO YOU TWO?
FIRST OF ALL, READING ABOUT OTHER PEOPLE EATING DELICIOUS THINGS MAKES ME ANGRY,
READING A BOOK ABOUT FOOD WON'T FILL YOUR STOMACH,
EVEN IF YOU SAY THAT'S NOT THE CASE, IT DOESN'T MEAN YOUR HEART BECOMES RICHER.
FOOD IS SOMETHING YOU EAT, NOT SOMETHING YOU READ.
19
WHAT.

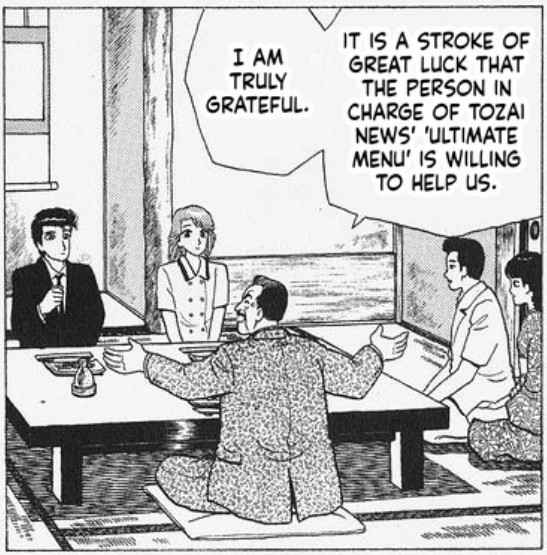
WELL, FOOD BOOKS THAT HAVE MOVED MY HEART UP UNTIL NOW ARE....
ARE YOU SAYING THERE'S NOTHING WORTH READING IN FOOD BOOKS.
THEN WHAT IS IT?
AH, THAT'S RIGHT, THERE WAS ONE....
20
WHAT ARE YOU DOING?!
OUCH!
HEY! WHAT ARE YOU DOING!
HEY HEY, YAMAOKA-KUN!

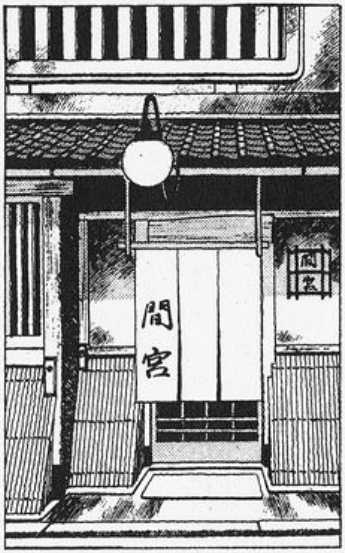
"DAYS OF EATING SOIL" BY TSUTOMU MIZUKAMI.
WHAT KIND OF BOOK IS THAT?
THERE IT IS, THERE IT IS!
THIS BOOK IS THE ONLY ONE ABOUT FOOD WORTH READING IN JAPAN RIGHT NOW!
THAT'S IT! THIS BOOK!
21
WHY...?
THE ONLY FOOD BOOK WORTH READING IN JAPAN, YOU SAY?

HUH!
KURITA-SAN, WE'RE HEADING TO MAMIYA-SAN'S PLACE!
HERE IT IS! WE HAD THIS ALL ALONG!
THIS BOOK WILL OPEN THE WAY FOR MAMIYA-SAN!
PARDON ME.
I'LL BORROW THIS BOOK! THANKS A BUNCH!
HOLD IT RIGHT THERE!
22
LET'S KILL THOSE TWO!
WH... WHAT THE HELL...?

# 第5話
# 驚きの味
## 〈後編〉




I AM TRULY GRATEFUL.
IT IS A STROKE OF GREAT LUCK THAT THE PERSON IN CHARGE OF TOZAI NEWS' 'ULTIMATE MENU' IS WILLING TO HELP US.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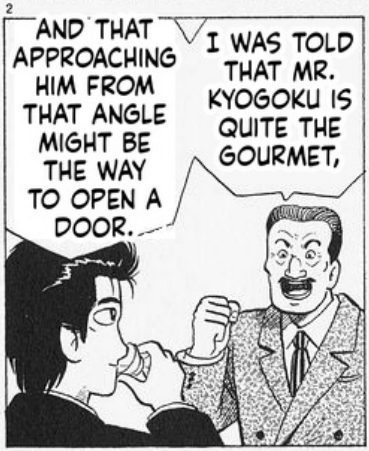
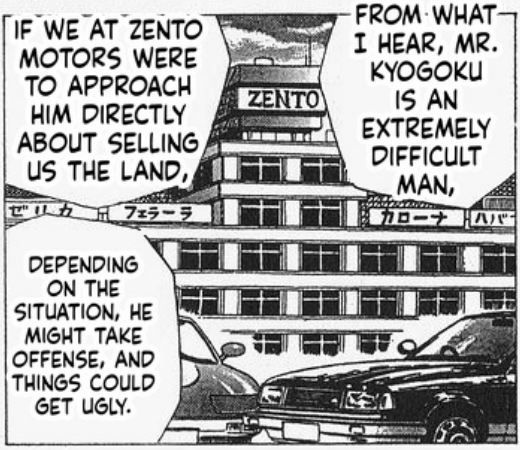
I'M NOT SURE IF I'LL BE OF MUCH USE TO YOU, PRESIDENT HIRAYAMA.

SO HAVING YOU HERE FEELS LIKE GAINING THE SUPPORT OF A MILLION ALLIES.
BUT I HEARD THAT YOU ARE QUITE CLOSE WITH THAT MR. KYOGOKU...

2


I WAS TOLD THAT MR. KYOGOKU IS QUITE THE GOURMET,
AND THAT APPROACHING HIM FROM THAT ANGLE MIGHT BE THE WAY TO OPEN A DOOR.

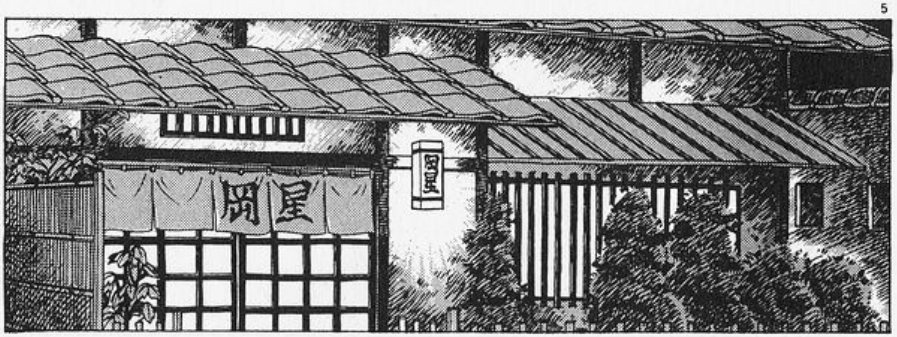

IF WE AT ZENTO MOTORS WERE TO APPROACH HIM DIRECTLY ABOUT SELLING US THE LAND,
FROM WHAT I HEAR, MR. KYOGOKU IS AN EXTREMELY DIFFICULT MAN,
ZENTO
DEPENDING ON THE SITUATION, HE MIGHT TAKE OFFENSE, AND THINGS COULD GET UGLY.

SO... HIRAYAMA-SAN, WHAT KIND OF DISH ARE YOU THINKING OF SERVING KYOGOKU-SAN?
THAT'S IT! THAT'S EXACTLY THE ANGLE I WANT TO GO WITH!
THE REASON WE BECAME CLOSE IN THE FIRST PLACE WAS
BECAUSE KYOGOKU-SAN TOOK A LIKING TO A DISH YAMAOKA-SAN PREPARED.
WE CAN USE ZENTO MOTORS' WORLDWIDE NETWORK OF BRANCHES TO SOURCE DELICACIES FROM ALL OVER THE GLOBE!
I DON'T CARE HOW MUCH THE INGREDIENTS COST!
HMM.
I WANT YOU TO COME UP WITH SOMETHING SUPER-LUXURIOUS! THE ULTIMATE OF ULTIMATE DISHES!
I WANT TO BLOW AWAY KYOGOKU-SAN, THE WORLD-RENOWNED GOURMET.
3
YES, I'LL DO MY BEST.
MAMIYA-KUN, I WANT YOU TO POUR 100% OF YOUR STRENGTH INTO THIS TOO!
IT SOUNDS LIKE IT'S GOING TO BE QUITE A FEAST.

I TOOK THE LIBERTY OF LOOKING INTO YOUR BACKGROUND, MR. HIRAYAMA...
OH? ABOUT ME?
WHAT DO YOU THINK, YAMAOKA? NO BUDGET LIMIT. IT'LL BE WORTH THE EFFORT!
YOU HAVE A VILLA, DON'T YOU... I HEAR IT COMES WITH A VEGETABLE GARDEN.
YOUR PARENTS WERE FARMERS.
YOU WERE BORN IN NAGANO PREFECTURE, WEREN'T YOU?
INDEED, I WAS BORN INTO A FARMING FAMILY.
GROWING VEGETABLES IS MY WAY OF STAYING HEALTHY.
I STILL LOVE WORKING IN THE FIELDS EVEN NOW. TILLING THE SOIL TRULY PUTS MY MIND AND BODY AT EASE.
4
OH?
WE'LL DECIDE WHAT TO SERVE MR. KYOGOKU AFTER THAT.
THE NEXT TIME YOU GO TO THE VILLA, PLEASE LET US JOIN YOU...

HMM? NO, I HAVEN'T.
HAVE YOU READ THIS BOOK?
PLEASE, READ IT.
COLLECTING DELICACIES FROM AROUND THE WORLD CAN WAIT UNTIL AFTER YOU'VE READ IT.
I SEE...?
MR. AND MRS. MAMIYA, PLEASE READ IT, TOO.
OH... THANK YOU VERY MUCH...

5

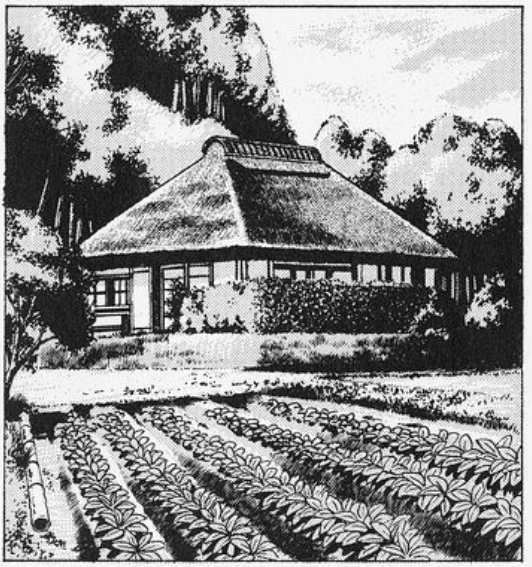

岡星

YOU'RE WELL-INFORMED. HIRAYAMA SAID HE WANTED TO INVITE ME OUT.
HM?
KYOGOKU-SAN, YOU'RE SCHEDULED TO MEET WITH PRESIDENT HIRAYAMA OF ZENTO MOTORS SOON, AREN'T YOU?
KURITA-SAN, YOU DID THAT...!
NO, IT'S FINE.
HUH? WHY'S THAT?
I MET WITH PRESIDENT HIRAYAMA AND THE OWNER OF HIS FAVORITE RESTAURANT.
ACTUALLY, THERE WAS A MEDIATOR INVOLVED,
6
WHAT?!
THE PLANNED SITE FOR ZENTO MOTORS' NEW FACTORY OVERLAPS WITH LAND YOU OWN, SO HE WANTS YOU TO SELL IT TO HIM.
HIRAYAMA'S GOAL IS YOUR LAND, KYOGOKU-SAN.

Y... YOU BASTARD!
HE SAYS HE'LL USE ZENTO MOTORS' ORGANIZATIONAL POWER TO GATHER THE BEST INGREDIENTS FROM AROUND THE WORLD.
PRESIDENT HIRAYAMA ASKED FOR YOUR COOPERATION BECAUSE HE WANTS TO CREATE A CUISINE THAT SURPASSES THE 'ULTIMATE MENU.'
PRESIDENT HIRAYAMA SEARCHED FOR A TOP-TIER CHEF JUST FOR MR. KYOGOKU'S SAKE...
WHAT ARE YOU SO ANGRY ABOUT?
SO YOUR GOAL IS TO TAKE MY LAND FROM ME, AND YOU'RE TRYING TO WIN ME OVER WITH FOOD!
I DON'T LIKE THE MOTIVE!
IT'S ALL ABOUT THE LAND, ISN'T IT!
HMM... IT WAS A MISTAKE TO LET MR. KYOGOKU FORM SUCH A PREJUDICE.
ESPECIALLY WHEN IT'S AS OBVIOUS AS THIS TIME THAT THE MOTIVE IS TO GET MY LAND!
BESIDES, THERE'S NEVER ANYTHING GOOD ABOUT COOKING THAT'S ALL ABOUT BOASTING OF INGREDIENTS AND SKILL!
ドス
WHAT ARE YOU SAYING?!

岡星
EVEN IF YOU HADN'T TOLD ME BEFOREHAND, I'D KNOW INSTANTLY IF THE MOTIVE BEHIND THE FOOD WAS IMPURE!
MY TONGUE ISN'T JUST FOR SHOW!
EH?
BUT IF THERE'S ANY WAY FOR MAMIYA-SAN TO PLEASE MR. KYOGOKU, THIS IS THE ONLY ONE.
AT THIS RATE, MAMIYA'S COOKING WILL NEVER PLEASE MR. KYOGOKU.
YAMAOKA-SAN, KURITA-SAN, THAT'S JUST CRUEL.
8
OKABOSHI-SAN, YOU SHOULD COME WITH US TO MR. HIRAYAMA'S VILLA TOO.
OF COURSE, I'LL HELP MAMIYA-SAN IN ANY WAY I CAN.

THANK YOU FOR COMING SUCH A LONG WAY TO VISIT US.

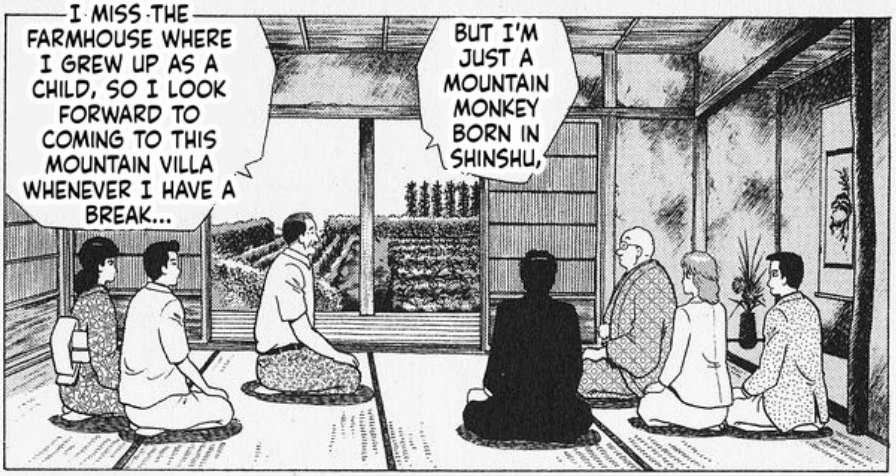


9

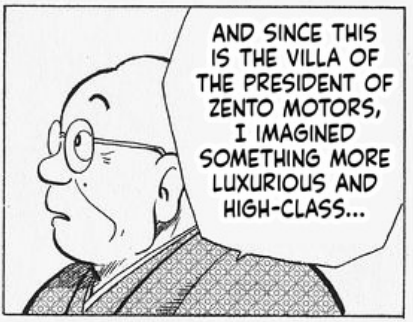
NOW THEN, PLEASE COME THIS WAY...

ニヤリ

I'M MAMIYA. I'LL DO MY VERY BEST, SO IT'S A PLEASURE TO MEET YOU.
MAMIYA-SAN HERE WILL BE IN CHARGE OF THE MEAL.


I MISS THE FARMHOUSE WHERE I GREW UP AS A CHILD, SO I LOOK FORWARD TO COMING TO THIS MOUNTAIN VILLA WHENEVER I HAVE A BREAK...
BUT I'M JUST A MOUNTAIN MONKEY BORN IN SHINSHU,

BUT SINCE I HAVE THE PLEASURE OF MR. KYOGOKU'S COMPANY, I THOUGHT I WOULD SHOW YOU MY BIRTHPLACE EXACTLY AS IT WAS...
I AM TRULY SORRY FOR THAT.


AND SINCE THIS IS THE VILLA OF THE PRESIDENT OF ZENTO MOTORS, I IMAGINED SOMETHING MORE LUXURIOUS AND HIGH-CLASS...

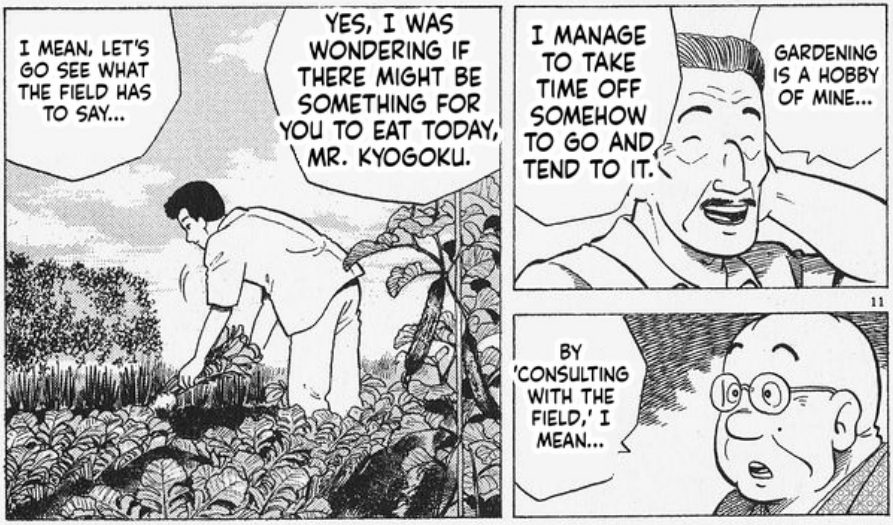
I WONDER WHAT EXACTLY YOU'RE GOING TO SERVE ME.
...I HEAR YOU'VE PREPARED QUITE A FEAST FOR ME TODAY,

10

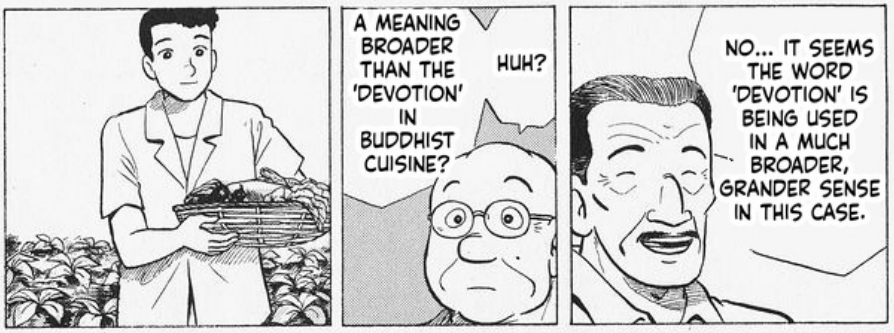
THIS LACK OF PRETENSE IS ACTUALLY QUITE REFRESHING.
HMM, I SEE...
THANK YOU VERY MUCH.

WELL NOW, I'LL HAVE TO GO CONSULT WITH THE FIELD ABOUT THAT.

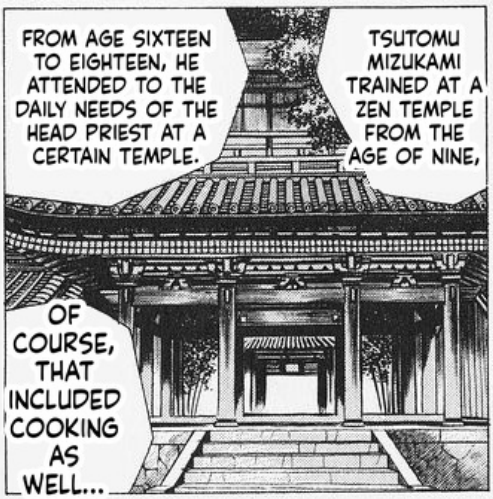
HERE.
WOULD YOU MIND GOING TO TAKE A LOOK?
WHAT ARE YOU TALKING ABOUT?
HUH? CONSULT WITH THE FIELD?


I MEAN, LET'S GO SEE WHAT THE FIELD HAS TO SAY...
YES, I WAS WONDERING IF THERE MIGHT BE SOMETHING FOR YOU TO EAT TODAY, MR. KYOGOKU.
I MANAGE TO TAKE TIME OFF SOMEHOW TO GO AND TEND TO IT.
GARDENING IS A HOBBY OF MINE...
11
BY 'CONSULTING WITH THE FIELD,' I MEAN...

THOSE AREN'T MY WORDS. I'M JUST QUOTING THE BOOK.
HMM... 'CONSULTING WITH THE FIELDS,' IS IT...
THAT'S A LOVELY PHRASE...
AT THE TIME, THE AUTHOR WAS LIVING ALONE IN KARUIZAWA, AND IT SEEMS HE COOKED AND ATE MEALS FOR HIMSELF AND HIS GUESTS USING MOSTLY WHAT HE COULD HARVEST FROM HIS OWN GARDEN AND THE SURROUNDING MOUNTAINS.
THAT'S AN UNUSUAL TITLE.
LET'S SEE... TSUTOMU MIZUKAMI IS A FAMOUS NOVELIST, BUT WHAT IS THIS BOOK?
THIS IS A FOOD DIARY WRITTEN OVER THE COURSE OF A SINGLE YEAR.
12
THE SUBTITLE IS 'MY TWELVE MONTHS OF SHOJIN CUISINE'.
HMM, IF IT'S ABOUT VEGETABLES AND WILD PLANTS, THEN IT'S CERTAINLY SHOJIN CUISINE.
I SEE. EATING CROPS FROM THE FIELD, WILD PLANTS, AND MUSHROOMS IS RECEIVING THE NUTRITIONAL BLESSINGS OF THE EARTH.
'EATING THE EARTH' IS QUITE A QUOTE!

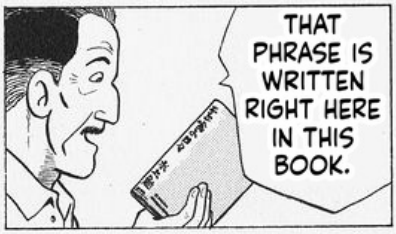

A MEANING BROADER THAN THE 'DEVOTION' IN BUDDHIST CUISINE?
HUH?
NO... IT SEEMS THE WORD 'DEVOTION' IS BEING USED IN A MUCH BROADER, GRANDER SENSE IN THIS CASE.

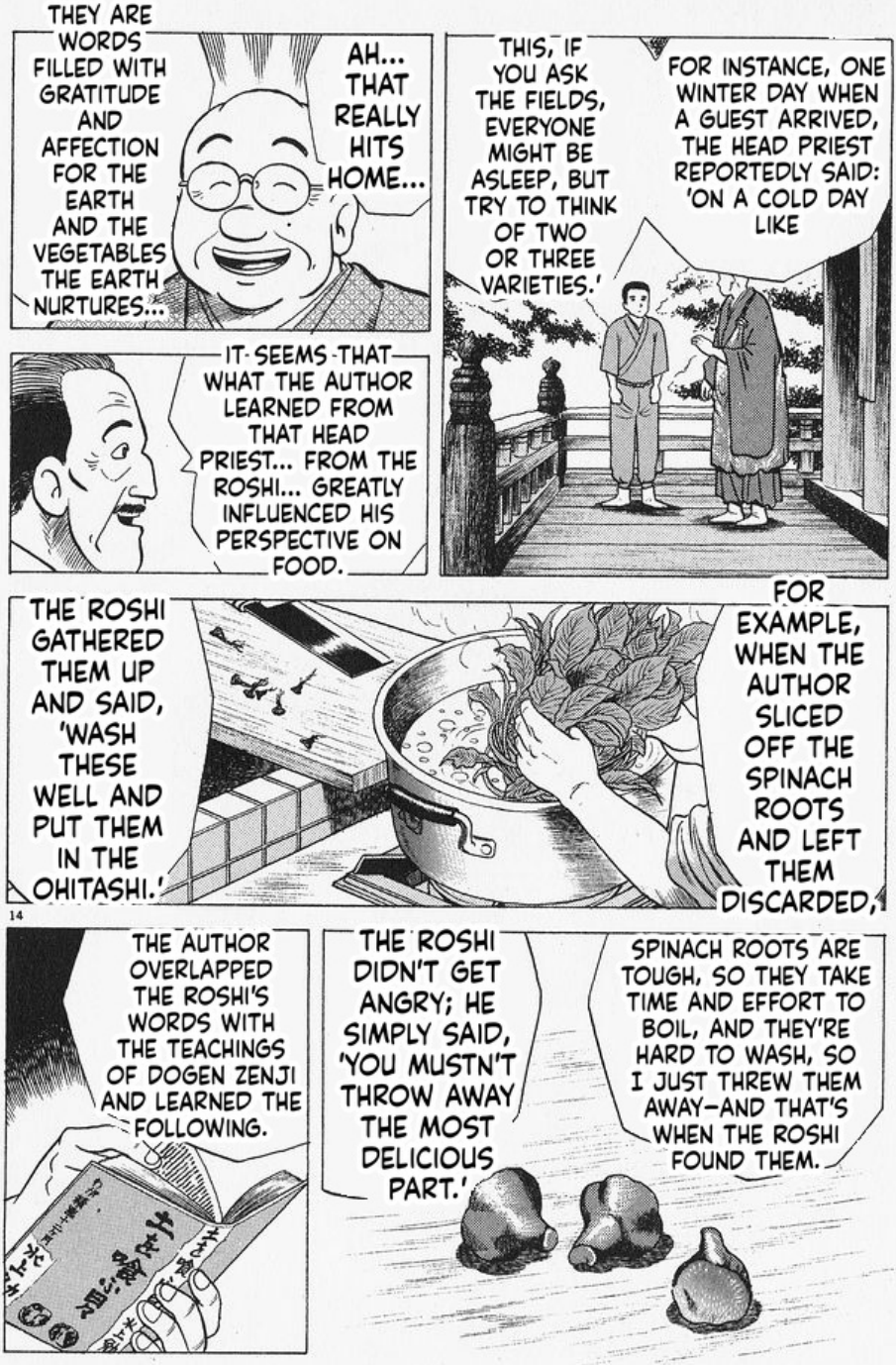
MY, THAT IS QUITE A BUMPER CROP.
NOW, I'LL GO AND CONSULT WITH THE FIELD OUT BACK.
IT LOOKS LIKE THE EGGPLANT, CUCUMBER, SUMMER RADISH, AND PEA SPROUTS ARE GOOD TODAY.


FROM AGE SIXTEEN TO EIGHTEEN, HE ATTENDED TO THE DAILY NEEDS OF THE HEAD PRIEST AT A CERTAIN TEMPLE.
TSUTOMU MIZUKAMI TRAINED AT A ZEN TEMPLE FROM THE AGE OF NINE,
OF COURSE, THAT INCLUDED COOKING AS WELL...

MMM... I SEE, THIS REALLY IS A MATTER OF CONSULTING WITH THE FIELD.
YOU'VE MANAGED TO HARVEST SOME QUITE FINE VEGETABLES.

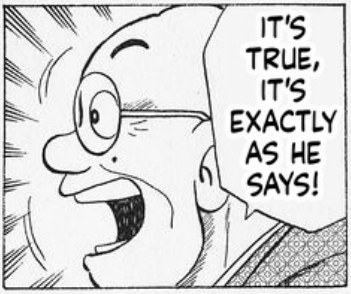
13


THAT PHRASE IS WRITTEN RIGHT HERE IN THIS BOOK.


THEY ARE WORDS FILLED WITH GRATITUDE AND AFFECTION FOR THE EARTH AND THE VEGETABLES THE EARTH NURTURES...
AH... THAT REALLY HITS HOME...
FOR INSTANCE, ONE WINTER DAY WHEN A GUEST ARRIVED, THE HEAD PRIEST REPORTEDLY SAID: 'ON A COLD DAY LIKE THIS, IF YOU ASK THE FIELDS, EVERYONE MIGHT BE ASLEEP, BUT TRY TO THINK OF TWO OR THREE VARIETIES.'
IT SEEMS THAT WHAT THE AUTHOR LEARNED FROM THAT HEAD PRIEST... FROM THE ROSHI... GREATLY INFLUENCED HIS PERSPECTIVE ON FOOD.
FOR EXAMPLE, WHEN THE AUTHOR SLICED OFF THE SPINACH ROOTS AND LEFT THEM DISCARDED, THE ROSHI GATHERED THEM UP AND SAID, 'WASH THESE WELL AND PUT THEM IN THE OHITASHI.'
SPINACH ROOTS ARE TOUGH, SO THEY TAKE TIME AND EFFORT TO BOIL, AND THEY'RE HARD TO WASH, SO I JUST THREW THEM AWAY—AND THAT'S WHEN THE ROSHI FOUND THEM.
THE ROSHI DIDN'T GET ANGRY; HE SIMPLY SAID, 'YOU MUSTN'T THROW AWAY THE MOST DELICIOUS PART.'
THE AUTHOR OVERLAPPED THE ROSHI'S WORDS WITH THE TEACHINGS OF DOGEN ZENJI AND LEARNED THE FOLLOWING.

DO NOT GLOAT JUST BECAUSE YOU HAVE GOOD INGREDIENTS. YOU MUST NOT LET YOUR HEART WAVER DEPENDING ON THE MATERIAL.
THE LEAVES AND THE STEMS OF THE SPINACH ARE THE SAME; ONE SHOULD NOT BE PRIZED WHILE THE OTHER IS DESPISED.
EVERY SINGLE HERB AND ROOT THAT COMES FROM THE EARTH HAS EQUAL VALUE...
DO NOT SHUN HUMBLE THINGS; INSTEAD, STRIVE TO MAKE THOSE HUMBLE THINGS SUPERIOR.

COMPLAINING THAT THIS PART IS TOUGH OR THAT PART TASTES BAD IS THE MARK OF A FOOL WHO KNOWS NEITHER GRATITUDE NOR THE EFFORT PUT INTO COOKING!

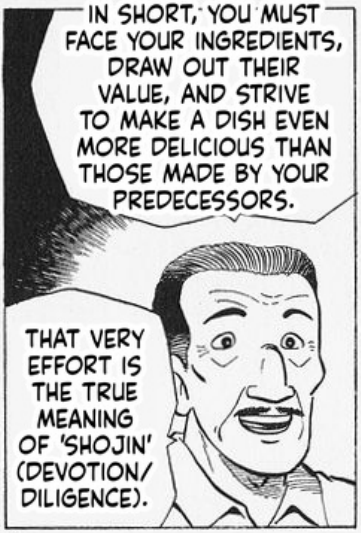

IT'S TRUE, IT'S EXACTLY AS HE SAYS!

15

AH! I WANT TO EAT BOILED SPINACH! I WANT TO EAT IT RIGHT NOW!

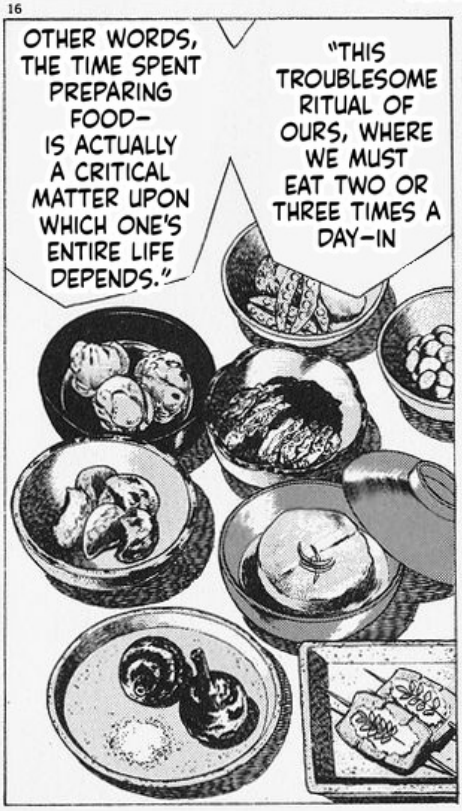
THEN, AGAINST THE SOFT, BLUISH-GREEN OF THE LEAVES, THE RED ROOTS BRIGHTENED THE DISH LIKE SCATTERED FLOWERS, AND ON THE TONGUE, THE ROOTS WERE ACTUALLY SWEETER."
AND SO, THE AUTHOR AS A YOUNG BOY DID AS THE OLD MASTER TOLD HIM, MIXING THE RED ROOTS INTO THE DISH...
"HOWEVER, IF IT WERE ONLY ROOTS, IT WOULD BE TOO INTENSE. BY BEING MIXED WITH THE GREEN PARTS, THEY BRING OUT BOTH THE SWEETNESS AND THE COLOR.

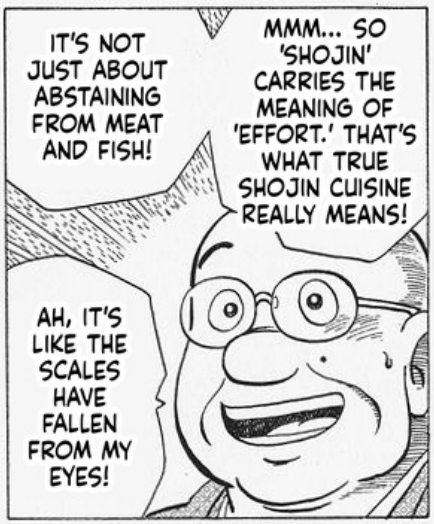
WHOA, WHOA, KYOGOKU-SAN, CALM DOWN.
HEY! WHAT AM I, A HORSE?!


IN SHORT, YOU MUST FACE YOUR INGREDIENTS, DRAW OUT THEIR VALUE, AND STRIVE TO MAKE A DISH EVEN MORE DELICIOUS THAN THOSE MADE BY YOUR PREDECESSORS.
THAT VERY EFFORT IS THE TRUE MEANING OF 'SHOJIN' (DEVOTION/ DILIGENCE).

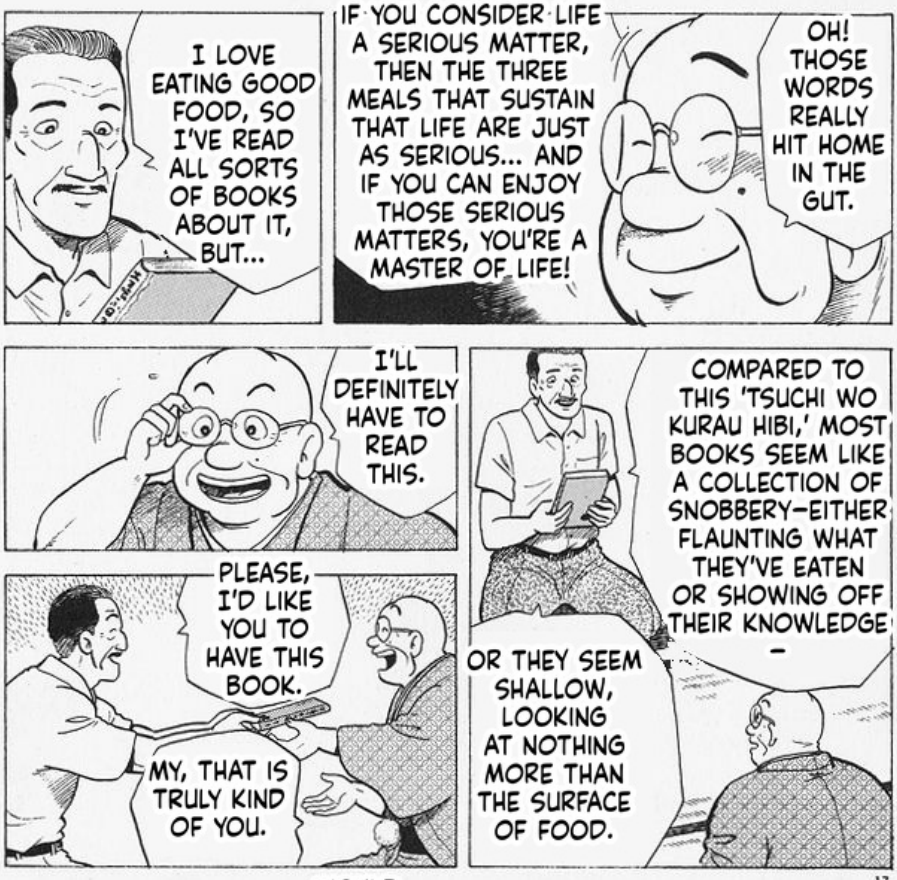
NOW, RETURNING TO THE TOPIC OF SHOJIN FROM EARLIER, I BELIEVE THE AUTHOR'S THOUGHTS CAN BE SUMMARIZED AS FOLLOWS: FIRST,
YOU MUST DEVISE WAYS TO BRING OUT THE TRUE VALUE INHERENT IN THE INGREDIENTS.
NEXT, IF YOU FIND A DISH MADE BY YOUR PREDECESSORS TO BE DELICIOUS, YOU MUST STRIVE TO MAKE IT EVEN BETTER.

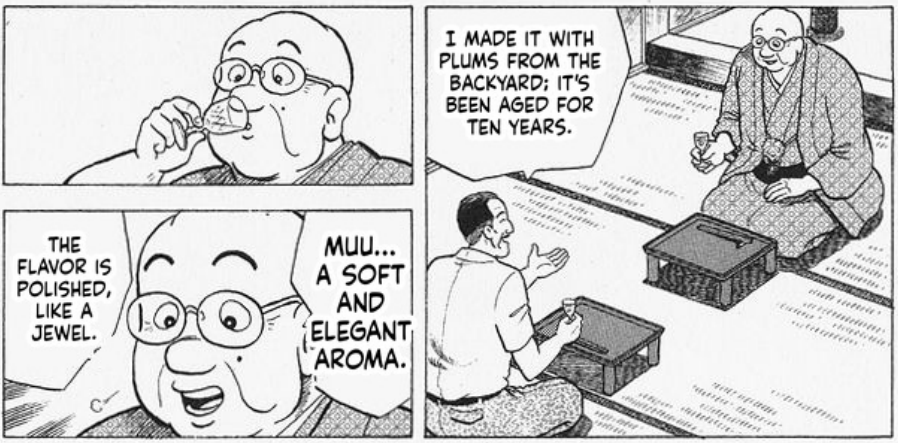
16

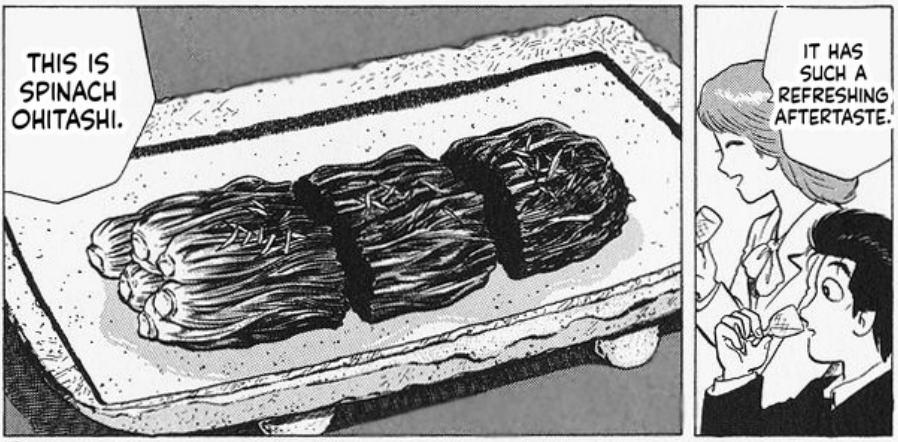

OTHER WORDS, THE TIME SPENT PREPARING FOOD— IS ACTUALLY A CRITICAL MATTER UPON WHICH ONE'S ENTIRE LIFE DEPENDS."
"THIS TROUBLESOME RITUAL OF OURS, WHERE WE MUST EAT TWO OR THREE TIMES A DAY—IN


IT'S NOT JUST ABOUT ABSTAINING FROM MEAT AND FISH!
MMM... SO 'SHOJIN' CARRIES THE MEANING OF 'EFFORT.' THAT'S WHAT TRUE SHOJIN CUISINE REALLY MEANS!
AH, IT'S LIKE THE SCALES HAVE FALLEN FROM MY EYES!

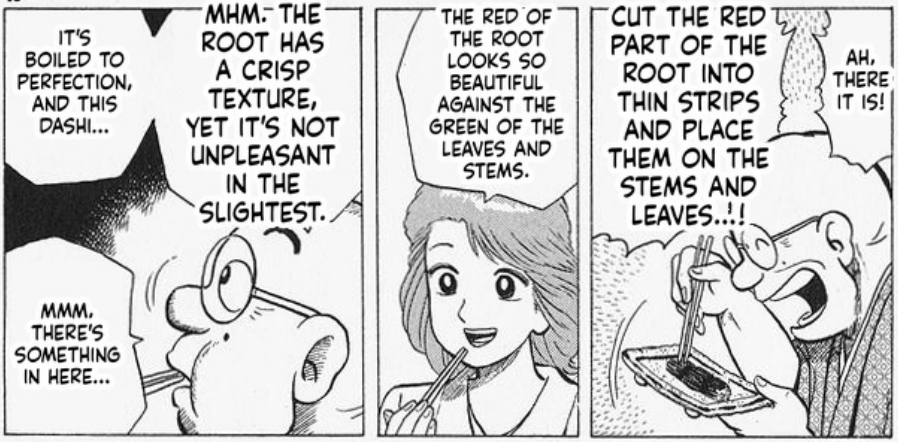
AND I BELIEVE TSUTOMU MIZUKAMI'S PHILOSOPHY ON FOOD IS CONDENSED INTO THIS SINGLE PASSAGE.


I LOVE EATING GOOD FOOD, SO I'VE READ ALL SORTS OF BOOKS ABOUT IT, BUT...
IF YOU CONSIDER LIFE A SERIOUS MATTER, THEN THE THREE MEALS THAT SUSTAIN THAT LIFE ARE JUST AS SERIOUS... AND IF YOU CAN ENJOY THOSE SERIOUS MATTERS, YOU'RE A MASTER OF LIFE!
OH! THOSE WORDS REALLY HIT HOME IN THE GUT.
I'LL DEFINITELY HAVE TO READ THIS.
PLEASE, I'D LIKE YOU TO HAVE THIS BOOK.
MY, THAT IS TRULY KIND OF YOU.
COMPARED TO THIS 'TSUCHI WO KURAU HIBI,' MOST BOOKS SEEM LIKE A COLLECTION OF SNOBBERY—EITHER FLAUNTING WHAT THEY'VE EATEN OR SHOWING OFF THEIR KNOWLEDGE—
OR THEY SEEM SHALLOW, LOOKING AT NOTHING MORE THAN THE SURFACE OF FOOD.
17
WOULD YOU LIKE SOME PLUM WINE AS AN APERITIF?

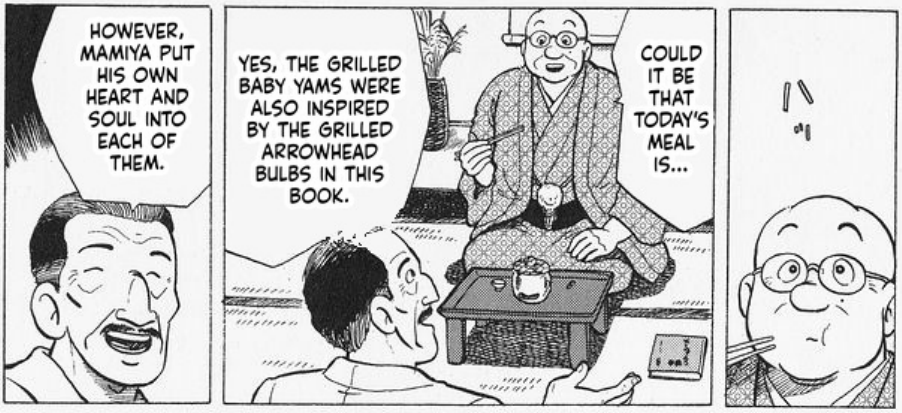

I MADE IT WITH PLUMS FROM THE BACKYARD; IT'S BEEN AGED FOR TEN YEARS.
MUU... A SOFT AND ELEGANT AROMA.
THE FLAVOR IS POLISHED, LIKE A JEWEL.

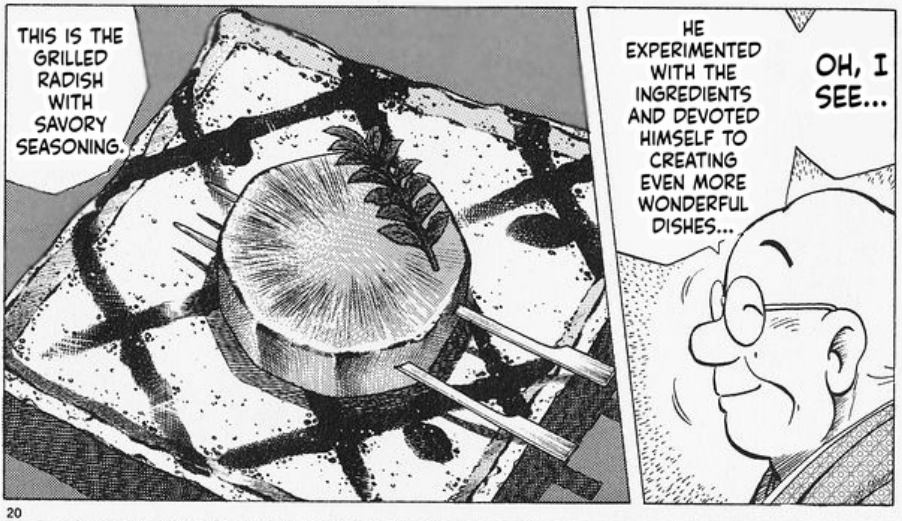

THIS IS SPINACH OHITASHI.
IT HAS SUCH A REFRESHING AFTERTASTE.

18

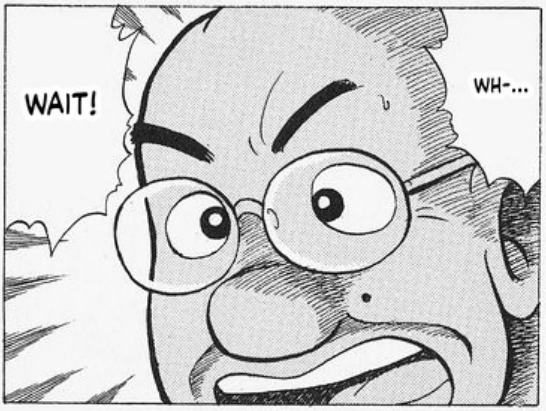

IT'S BOILED TO PERFECTION, AND THIS DASHI...
MHM. THE ROOT HAS A CRISP TEXTURE, YET IT'S NOT UNPLEASANT IN THE SLIGHTEST.
MMM, THERE'S SOMETHING IN HERE...
THE RED OF THE ROOT LOOKS SO BEAUTIFUL AGAINST THE GREEN OF THE LEAVES AND STEMS.
CUT THE RED PART OF THE ROOT INTO THIN STRIPS AND PLACE THEM ON THE STEMS AND LEAVES..!!
AH, THERE IT IS!

YES. JUST A TINY DROP OF PLUM VINEGAR MADE FROM THE PLUMS IN OUR BACKYARD. AS EXPECTED, MR. KYOGOKU, YOU NOTICED IMMEDIATELY...
BONITO STOCK, SOY SAUCE, AND THIS SECRET INGREDIENT ADDED JUST SO... IS IT PLUM...?
IT'S STILL A BIT EARLY IN THE SEASON, BUT I SIMPLY LOVE THE FRESH, INNOCENT FLAVOR OF THESE BABY TAROS.
IT IS GRILLED BABY TARO.
THE SKIN IS GRILLED TO A CRISP, SO YOU SEE, IT PEELS OFF QUITE EASILY.
19
THE FRESH FLAVOR OF THE BABY TARO AND THE FLAVOR OF THE FULLY MATURED SALTED SEA URCHIN HARMONIZE INTO SOMETHING TRULY EXQUISITE!
MMM-HMMM!
YOU DIP THEM IN THE SALTED SEA URCHIN AND EAT THEM, IT IS SIMPLY...
THEY ARE FINE WITH JUST SALT, BUT IF

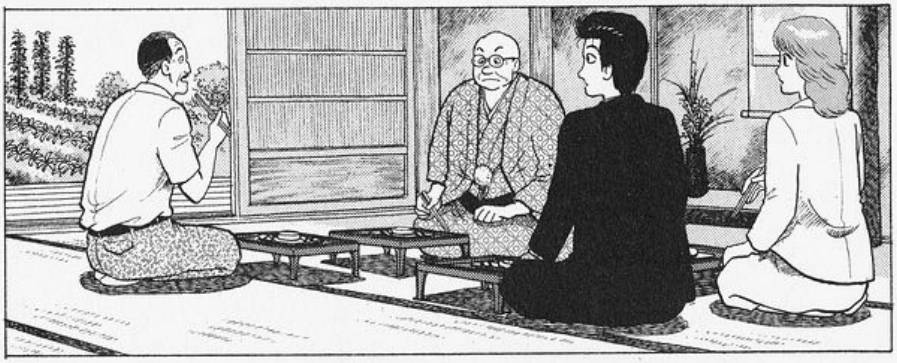

HOWEVER, MAMIYA PUT HIS OWN HEART AND SOUL INTO EACH OF THEM.
YES, THE GRILLED BABY YAMS WERE ALSO INSPIRED BY THE GRILLED ARROWHEAD BULBS IN THIS BOOK.
COULD IT BE THAT TODAY'S MEAL IS...


THIS IS THE GRILLED RADISH WITH SAVORY SEASONING.
HE EXPERIMENTED WITH THE INGREDIENTS AND DEVOTED HIMSELF TO CREATING EVEN MORE WONDERFUL DISHES...
OH, I SEE...

20


WAIT!
WH-...

SO FRAGRANT! IT'S TERIYAKI STYLE.

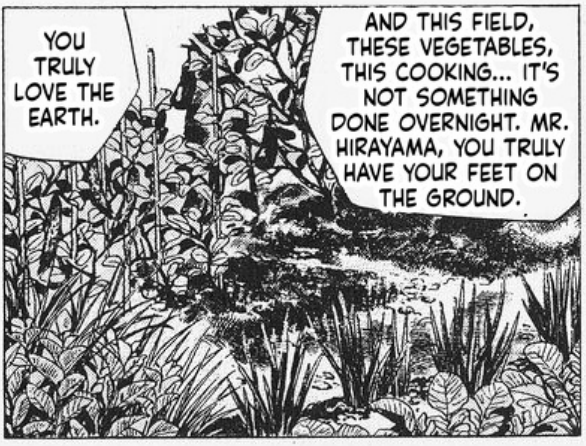


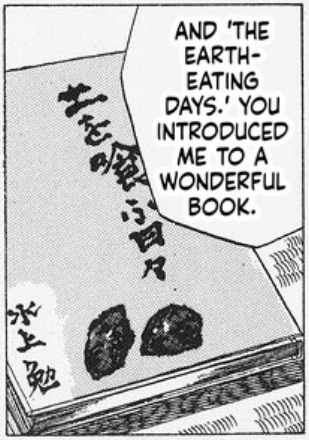
I WAS PREPARED TO FLIP THE TABLE AND LEAVE.
MR. HIRAYAMA, I CAME HERE THINKING YOU'D SERVE ME A MEAL JUST TO BRAG ABOUT YOUR INGREDIENTS AND YOUR SKILL.
BUT THEN, YOU SUDDENLY COME AT ME WITH TALK OF THE FIELDS. THAT REALLY GOT ME.

MR. KYOGOKU, DID I DO SOMETHING TO OFFEND YOU...?

I THOUGHT IT WOULD BE BEST TO GET THE BUSINESS TALK OUT OF THE WAY FIRST.
IT'S NOT THAT.

21


YOU TRULY LOVE THE EARTH.
AND THIS FIELD, THESE VEGETABLES, THIS COOKING... IT'S NOT SOMETHING DONE OVERNIGHT. MR. HIRAYAMA, YOU TRULY HAVE YOUR FEET ON THE GROUND.


AND 'THE EARTH-EATING DAYS.' YOU INTRODUCED ME TO A WONDERFUL BOOK.

OISHINBO VOLUME 33 -END-

# 美味しんぼ(おいい)33 —魅惑の大陸—

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